Marchesi
ANTINORI
26 GENERAZIONI



Marchese Antinori 2019

Classification
Chianti Classico DOCG Riserva

Vintage
2019

Climate
The 2019 growing season in Chianti Classico was defined by normal climatic conditions, winter was rather cold with limited rainfall and the first half of spring was cool and rainy especially during the months of April and May. Summer weather was hot, uninterrupted by major heat spikes, with slightly higher than average precipitation levels ensuring a normal growth cycle of both the vines and grape clusters. Ideal climatic conditions set in at the end of August and continued throughout September and October allowing all grape varieties grown on the Tenuta Tignanello estate to reach optimal ripeness. Harvesting activities began during the second half of September with Sangiovese and were concluded at the beginning of October with the other grape varieties.

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Vinification

Upon arrival in the cellar, the grapes were destemmed, gently crushed; the must was transferred into stainless steel tanks, where alcoholic fermentation occurred in about one week's time. Very gentle pump overs and délestage techniques were performed during maceration on the skins for an intense extraction while preserving elegant and supple tannins. Malolactic fermentation, which took place spontaneously, was completed by the end of the year. The wine was then blended and went into French and Hungarian oak barriques for approximately one year. Marchese Antinori Riserva was then bottled and given a further twelve-month period of bottle aging before being released.

Historical Data

The Tignanello estate is located in the heart of the Chianti Classico production zone, nestled between the valleys of the Greve and Pesa rivers, and extends over close to 800 total acres (319 hectares), some 130 of which (415 hectares) are planted to vines. The vineyards consist principally of the native Sangiovese grape along with such non-traditional varieties as Cabernet Sauvignon and Cabernet Franc. The Marchese Antinori is an historic wine of the Antinori cellars which, since 2011, is produced from the grapes of the Tignanello estate. It is a wine which presents itself as the full expression of the quality and elegance of the Sangiovese of this part of Tuscany.

Tasting Notes

Marchese Antinori Chianti Classico Riserva is ruby red in color. On the nose, intense notes of ripe red fruit, cherries, currants, and raspberries lead over to delicate floral scents of dog rose, violets and lavender. Its bouquet is completed by typical sanguine sensations together with pleasant spicy hints of tobacco, cinnamon, cloves with a sweet note of milk chocolate. Its palate is well-balanced with lively, silky tannins that impart freshness and sustain a savory, persistent finish.