



## Marchese Antinori 2022

### Classification

Chianti Classico DOCG Riserva

### Vintage

2022

### Climate

2022 in Chianti Classico was defined by lower-than-average rainfall up until the month of August. Spring and summer brought hot weather, June and July registered temperatures that were higher than seasonal averages for this area. Despite these conditions, the vines proved to be remarkably resilient, budbreak and flowering were even and regular and the vines progressed normally through the hottest months of summer. Grapes presented optimal vegetative growth and a well-balanced crop load at the onset of veraison. Mid-August brought rain showers and a drop in temperatures that prompted optimal temperature swings between day and night and ensured an ideal ripening phase. Excellent weather during the autumn months guaranteed fruit with outstanding quality. The grape harvest began mid-of September with Sangiovese and was completed at the beginning of October with Cabernet Sauvignon.



## Vinification

Upon arrival in the cellar, freshly harvested grapes were destemmed and 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, which took place over a period of about 10 days, to guarantee 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 Chianti Classico Riserva was then bottled and aged for an additional period of 12 months 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 2022 is intensely ruby red in color. Impressive on the nose with intense notes of black cherries, delicate floral hints of violets and rose petals that lead over to notes of vanilla and cocoa powder. Entry on the palate is mouth filling and lively then unfolds with great balance revealing supple vibrant tannins that accompany and sustain a long, sapid and persistent finish.