Marchesi
ANTINORI
26 GENERAZIONI



Marchese Antinori 2023

Classification
Chianti Classico DOCG Riserva

Vintage
2023

Climate
The 2023 growing season in Chianti Classico began with a relatively cold and dry winter, especially at the end of March, prompting normal budbreak. Weather conditions were cool and rainy from the end of April to mid/end of June. The summer months were hot, dry and without any extreme heat events, such conditions ensured excellent balance of the vines' vegetative growth and crop load. Average rainfall in August and normal weather in September and October allowed the grapes to begin and complete an optimal ripening stage. The harvest began mid-September with Sangiovese and was completed at the beginning of October with Cabernet.

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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

Ruby red in color, Marchese Antinori Chianti Classico Riserva 2023 offers stunning aromas of black cherries, small red berries and raspberry jelly that meet floral notes of broom flowers and violets. The bouquet is completed by spicy hints of ginger, cocoa, pastry cream and cedar. The palate presents impressive balance between the silky texture and the savory finish. The tannic texture, supple and close-knit, enhances the persistent aftertaste defined by notes of chocolate and powered sugar.