Marchesi
ANTINORI
26 GENERAZIONI

Marchese Antinori 2017

Classification
Chianti Classico DOCG Riserva

Vintage
2017

Climate
The 2017 vintage will be remembered for its unusual progression of the seasons. Only the month of January registered cold temperatures while the rest of winter was mild prompting early bud break in the vineyards. A cold spell at the end of April brought a slight drop in production. From May throughout the entire month of August, the Chianti Classico region enjoyed hot dry weather with daily temperatures reaching over 30 °C (86 °F). Rain showers during the month of September counterbalanced summertime vine stress and provided favorable conditions for optimal grape maturation. Grapes were harvested from September 15th to the first week of October.

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Vinification

Upon arrival in the cellars, the grapes were destemmed, gently pressed and the must was transferred into stainless steel tanks, where alcoholic fermentation occurred in about one week's time. The wine was left in contact with the skins and gentle pump overs and délestage were performed 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 wild berries, cherries and blackberries merge with delicate aromas of tobacco and sweet hints of milk chocolate: its bouquet is completed by undertones of aromatic herbs and dried flowers. Its palate is mouth-filling, sustained by excellent freshness and soft, velvety tannins. Spicy notes perceived on the nose reappear in its lengthy finish.

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Awards

Wine Advocate
92/100
USA

James Suckling
94/100
USA