Marchesi
ANTINORI
26 GENERAZIONI

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Climate

After an autumn and winter which were, on the whole, mild in their temperatures and with little rainfall, the spring of the year 2016 in the Chianti Classico production zone began with fine weather which led to a precocious bud break, approximately ten days earlier than normal seasonal averages. The month of May and the first half of June, instead, saw frequent rainstorms and rather cool temperatures, factors which did not, however, influence in any significant way the phases of flowering and bud set. The summer, up until the end of August, was a warm one, dry as well, and without peak temperatures, excellent conditions for maintaining an ideal balance between vegetative growth and production of grapes and guaranteed a constant growth and ripening of the crop. The harvest period was a normal one, with occasional rains which alternated with periods of sunshine and breezes which assured a high level ripening process for all of the grape varieties cultivated on the estate. The harvest began during the last ten days of September and finished around October 10th.

Vinification

Upon arriving in the cellars, the grapes were given a soft destemming and pressing and the must transferred into stainless steel tanks, where it fermented for approximately a week, The overall period of skin contact was managed with soft techniques in order to extract intensely but, at the same time, maintain elegance and suppleness in the tannins. At the end of the malolactic fermentation, which took place spontaneously and was completed by the end of the year, the blended wine went through a year-long period of aging in French and Hungarian small oak barrels. The Marchese Antinori Riserva was then bottled and given a further twelve month period of bottle aging before commercial release.

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.

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Tasting Notes

The Marchese Antinori Chianti Classico Riserva shows an intense ruby red color. On the nose, notes of ripe red fruit fuse with hints of vanilla and spices. The palate is ample, enveloping and balanced, but also deep and savory with supple and silky tannins. A wine of real character, with an excellent territorial identity, further characterized by a long and persistent finish and aftertaste.

Awards

James Suckling 93/100 USA