Marchesi
ANTINORI
26 GENERAZIONI

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Climate

2018 was a year particularly favorable for Pinot Blanc. Springtime was rainy with cool temperatures, followed by hot dry weather at the very beginning of summer. Late summer brought frequent precipitation that mitigated the hot temperatures and allowed for optimal berry ripening, maintaining excellent freshness and intense aromas. Harvesting began according to schedule starting from the second week of September.

Vinification

Immediately upon arrival in the cellar, the grapes were destemmed and lightly pressed. Each vineyard block was fermented separately to bring out its distinctive territorial characteristics. The wine was transferred into temperature controlled stainless steel vats where alcoholic fermentation took place at a temperature between 14-16 °C (57–61 °F). During the month of March 2018 the different lots were blended and bottled.

Tasting Notes

Scabrezza 2018 is straw yellow with greenish highlights. Delicate and elegant on the nose, it presents notes of green apple, banana and acacia blossoms with a hint of orange zest. The palate is remarkable for its excellent mineral structure sustained by pleasant freshness. The finish is soft and savory.