Marchesi
ANTINORI
26 GENERAZIONI

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Climate

The 2017 vintage, characterized by light rainfall in early spring, was marked by a generally dry climate along with temperatures above normal seasonal averages up until the month of September. The late summer rains mitigated high temperatures, bringing the growth and development of the vines and grapes back into balance and assisting the maintenance of good levels of acidity in the crop. The ripening, on the whole, was an early one and the picking, entirely manual, was precocious, beginning during the first week of September. The grapes were distinguished by an excellent aromatic intensity.

Vinification

Once in the cellar, the grapes, after destemming, were given a light pressing in order to extract the juice with the maximum possible delicacy. The must went into stainless steel tanks where it fermented at temperatures held between 57° and 61° Fahrenheit (14-16° centigrade). The blending of the various lots, fermented separately, and the bottling of the wine both took place during the month of March 0f 2018.

Tasting Notes

The 2017 Scabrezza shows a straw yellow color. The nose is both delicate and deep and recalls green apples, pears, and acacia flowers along with light citric sensations. The palate is distinguished by an excellent mineral impact sustained by a pleasurable freshness. The finish is soft and savory.