Marchesi
ANTINORI
26 GENERAZIONI

Tignanello 2014

Classification
Toscana IGT

Vintage
2014

Climate
The winter of 2014 was a rather mild season with temperatures slightly higher than normal averages for the period. This led to an early bud burst of all the grape varieties - Sangiovese, Cabernet Sauvignon, and Cabernet Franc. The spring season was marked by dry and mild weather which assisted a good flowering and bud set of the crop. The rainy summer slowed the processes of color change and ripening in the grapes, which re-balanced themselves in part during the good September thanks to days of warm and sunny weather. Preceded by a green harvest, the picking took place between the second half of September and early October.

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Vinification

Delicate vineyard work – leaf removal and crop thinning – along with a careful manual selection of the bunches during harvest operations assured the fermentation of high quality grapes with much varietal personality. During the fermentation in conical stainless steel tanks, extreme attention was given to an extraction aimed at fresh and fragrant aromas, full colors, and supple, elegant textures and tannins. Once the wine had been run off its skins at the end of the fermentation, it was put through a full malolactic fermentation in oak barrels to fully bring out the finesse and expressiveness of the aromas. The aging process, which lasted approximately 12-14 months, then began and took place in 60 gallon French and Hungarian oak barrels, partly new and partly used once previously. The various lots, fermented separately variety by variety, then finished their aging and were blended together a few months previous to bottling.

Historical Data

Tignanello is produced exclusively from the vineyard of the same name, a parcel of some 190 acres (77 hectares) with limestone-rich soils and a southwestern exposure at 1150-1325 feets (350-400 meters) above sea level at the Tignanello estate. It was the first Sangiovese wine to be aged in small oak barrels, the first modern red wine to use such non-traditional varieties as Cabernet in the blend, and among the first red wines from the Chianti Classico area to be produced without white grapes. The wine, originally called "Chianti Classico Riserva Vigneto Tignanello" (a Chianti Classico Riserva from the Tignanello vineyard), was produced for the first time from a single vineyard parcel in 1970, when the blend contained 20% of Canaiolo and 5% of Trebbiano and Malvasia, both white grapes, and the wine aged in small oak barrels. In 1971 it became a Tuscan red table wine rather than a Chianti Classico, and was called Tignanello. In the 1975 vintage the percentage of white grapes was definitively eliminated from the blend. Ever since 1982, the blend has been the one currently used. Tignanello is bottled only in favorable vintages, and was not produced in 1972, 1973,1974, 1976, 1984, 1992, and 2002.

Tasting Notes

Tignanello 2021 is ruby red with intense purple hues. The nose is complex: notes of ripe plums, blackberries and candied orange peels lead to pleasant hints of dark chocolate, caramel, and licorice. Sweet hints of tobacco complete the impressive bouquet. The palate is rich, sophisticated, intense and is defined by supple vibrant tannins followed by a long persistent finish.

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Awards

Vinous

96/100