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Climate

The 2019 growing season in Chianti Classico was defined by normal climatic conditions, winter was rather cold with limited rainfall and the first half of spring was cool and rainy especially during the months of April and May. Summer weather was hot, uninterrupted by major heat spikes, with slightly higher than average precipitation levels ensuring a normal growth cycle of both the vines and grape clusters. Ideal climatic conditions set in at the end of August and continued throughout September and October allowing all grape varieties grown in the Tignanello vineyard to reach optimal ripeness. Harvesting activities began in the second half of September beginning with Sangiovese and were concluded the 16th of October with Cabernet.

Vinification

This growing season's climate trends challenged us to be focused and diligent both in the vineyards during harvesting activities and when grapes were brought to the cellar where sorting operations and initial winemaking processes were essential to achieve optimal results. During fermentation in truncated conical tanks, each individual must was macerated on the skins giving particular emphasis to preserving aromas, extracting color, and encouraging desirable tannins that were supple and elegant. Racking was performed after rigorous daily sampling and tasting. Once separated from the skins, the wine was transferred into small oak barrels where it underwent malolactic fermentation to accentuate aromatic finesse and complexity. Aging took place in French and Hungarian oak barrels, partly new and partly second passage, for a total of 14 – 16 months: after an initial period of aging the lots separately, they were assembled then completed barrel aging. Tignanello, made primarily with Sangiovese and a small percentage of Cabernet Sauvignon and Cabernet Franc, underwent an additional 12-month period of aging in the bottle before being released.

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

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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 small oak barrels. In 1971 it became a Tuscan red table wine rather than a Chiar ello. In the 1975 vintage the percentage of white grapes was definitively eliminate , the blend has been the one currently used. Tignanello is bottled only in favoral l in 1972, 1973,1974, 1976, 1984, 1992, and 2002.

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Tasting Notes

Tignanello 2019 is a deep ruby red color. Its nose offers exceptional complexity with notes of red fruits, strawberries and pomegranate that give rise to delicate aromas of apricots and peaches in syrup accompanied by elegant sensations of vanilla, dried flowers, chocolate, and pleasant spicy sensations of nutmeg. Its bouquet is completed by notes of coffee, caramel, and aromatic Mediterranean herbs. A graceful and mouth filling palate presents silky, vibrant tannins and imparts liveliness, sapidity and a lengthy flavor profile. The aftertaste is characterized by notes of roasted coffee and bitter chocolate.

Awards

Wine Advocate 96/100 **Wine Spectator** 96/100