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Climate

The 2018 growing season in Chianti Classico began with normal winter weather both in terms of temperatures and rainfall. Despite these climatic conditions, the vines began bud break a week earlier than seasonal averages in this area. Spring was characterized by frequent rain showers and lower than average temperatures, especially during the month of May, while June and July were hot and dry uninterrupted by extreme heat events. Scattered rainfall in the month of August and a dry, breezy spell in September and October allowed the grapes to progress to perfect ripeness guaranteeing excellent sugar levels and polyphenolic maturity. Harvest activities began around September 20th with Sangiovese and were completed on October 12th 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 are 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 malolactic fermentation took place, accentuating aromatic finesse and complexity. The wine was left to age for approximately 14 to 16 months in French and Hungarian oak barrels, in a combination of new and second-fill barrels. After this initial period of aging, the final blend was made and 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 Chianello. In the 1975 vintage the percentage of white grapes was definitively eliminated, the blend has been the one currently used. Tignanello is bottled only in favorable in 1972, 1973,1974, 1976, 1984, 1992, and 2002.

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Tasting Notes

Tignanello 2018 is a deeply intense ruby red color. On the nose, it's remarkably complex with notes of ripe red fruit, black cherries, sour cherries that merge with sweet hints of vanilla, mint and delicate sensations of white pepper and myrtle. Its palate is rich and well-balanced: supple velvety tannins are sustained by exceptional freshness that give the wine length, elegance and persistence of flavors.

Awards

Wine Advocate 98/100 **Wine Enthusiast** 97/100 **Vinous** 97/100 **James Suckling** 96/100