



Villa Antinori Bianco 2024

Classification

Toscana IGT

Vintage

2024

Climate

The fall and winter seasons brought generous rainfall that provided excellent groundwater resources in vineyard soils. Mild weather with occasional precipitation at the beginning of spring encouraged normal budbreak and early flowering and fruit set. Temperatures in summer were within normal ranges up until mid-July and then above average for the remaining part of summer until the harvest. These climatic conditions slowed down the ripening cycle and resulted in a harvest whose timing was consistent with seasonal averages. The grape harvest began the last week of August with Pinot Grigio and Pinot Bianco. Trebbiano Toscano was harvested mid-September while Riesling Renano was picked the first week of October.



Vinification

Freshly harvested grapes were destemmed and delicately pressed. The must was chilled to a temperature of 10 °C (50 °F) to favor natural clarification. After 48 hours, the must was transferred to stainless steel tanks where alcoholic fermentation took place at a temperature that did not exceed 17 °C (63 °F). The wine was aged in stainless steel tanks at a controlled temperature of 10 °C (50 °F) up until bottling which took place starting in November 2024.

Historical Data

Villa Antinori Bianco is one of the historic wines of the Antinori family. It was produced for the first time by Niccolò Antinori in the 1931 vintage and since then the label has remained virtually unchanged, as has the production philosophy, oriented towards a full representation of the wine's source, the place where its grapes are cultivated.

Tasting Notes

Villa Antinori Bianco is straw yellow with light green hues. The nose is intense and refined with fruity aromas of pineapples and citrus fruit that follow over to hints of orange blossoms. The palate is fresh, mouth-filling, savory and closes with a mineral finish.