



Villa Antinori Bianco 2025

Classification

Toscana IGT

Vintage

2025

Climate

The 2025 growing season began with a mild winter and spring, both characterized by abundant rainfall, which allowed the accumulation of significant groundwater reserves in the soils. Summer was generally dry and regular, with some beneficial rainfall and a couple of heat peaks recorded at the end of June and in August. The substantial water reserves accumulated during the first part of the year helped prevent water stress, allowing ripening to progress regularly. Harvesting operations took place about one week earlier than in 2024 and began in mid-August with Pinot Grigio, followed by Pinot Bianco between the end of the month and early September. Vermentino, the latest-ripening variety, was harvested from early to mid-September.



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 it 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 stored in stainless steel tanks at a controlled temperature of 10 °C (50 °F) until bottling, which began in January 2026.

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 2025 is straw yellow with greenish hues. The nose is intense, marked by fruity aromas of citrus fruit, green apple, and pear, which blend with sensations of orange blossoms. On the palate it is fresh, enveloping, pleasant, and savory.