



## Villa Antinori Bianco 2020

### Classification

Toscana IGT

### Vintage

2020

### Climate

The 2020 growing season began with very limited rainfall during the winter months. Consistent with seasonal averages, budbreak occurred at the end of March, a period dominated by cold daytime temperatures. Bloom began normally at the end of May. Summer months were relatively dry with lower-than-average temperatures and only one heat spike in the month of August. The lack of rainfall during the months of July and August led to an early ripening phase. Harvested grapes presented an optimal balance of acidity and sugar levels and great aromatic potential due to significant temperature fluctuations between day and night during the last few weeks of ripening. Harvest activities began the last week of August, 10 days earlier compared to last year, and started with Pinot Grigio, followed by Pinot Bianco and Trebbiano Toscano, and were completed with Riesling Renano in the last half of September.



## Vinification

Harvested grapes were destemmed and delicately pressed. The must was chilled to a temperature of 10 °C (50 °F) to favor a natural settling of the impurities. After 48 hours, the must was transferred to stainless steel tanks where alcoholic fermentation took place at a temperature that did not exceed 18 °C (64 °F). The wine was aged in stainless steel tanks at a controlled temperature of 10 °C (50 °F). Small batch blending just before bottling preserved Villa Antinori Bianco's characteristic freshness and enhance distinctive aromatic qualities. Bottling began mid-January 2021.

## 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 in color with greenish hues. On the nose it is refined, elegant, fruity and floral with notes of banana, pears, pineapples, and orange blossoms. The palate is flavorful with a fresh mineral finish.