



Villa Antinori Bianco 2023

Classification

Toscana IGT

Vintage

2023

Climate

The 2023 growing season will be remembered for wet weather beginning as early as bud break. Lower temperatures were recorded in the month of April that delayed vine growth. A significant number of rainy days affected the area in May and June resulting in a 5-to-10-day delay in flowering, depending on the grape variety and vineyard parcel. Hot and dry weather arrived in July and August reversing the initial delay and speeding up the growth cycle. The vines also benefitted from good groundwater reserves that ensured optimal cluster development. Timing of the grape harvest was similar to last year, the first variety to be picked was Pinot Grigio the final week of August, followed by Pinot Bianco and Riesling Renano around September 20th and was completed at the beginning of October with Trebbiano Toscano.



Vinification

Freshly harvested grapes were destemmed and delicately pressed. The must was chilled to a temperature of $10\,^\circ\mathrm{C}$ ($50\,^\circ\mathrm{F}$) 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 $18\,^\circ\mathrm{C}$ ($64\,^\circ\mathrm{F}$). The wine was aged in stainless steel tanks at a controlled temperature of $10\,^\circ\mathrm{C}$ ($50\,^\circ\mathrm{F}$) up until bottling which took place starting in January 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 dominant fruity notes of pineapples, Golden apples, and bananas that follow over to hints of orange blossoms. The palate is fresh, mouth-filling, pleasantly taut and closes with a mineral finish.