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## Climate

The 2021 growing season started out with wet, rainy winter weather that provided abundant groundwater resources in the vineyards. Bud break occurred at the end of March, slightly later compared to 2020. The second half of April brought lower than average temperatures resulting in a delay in flowering of about ten days, which took place mid-May. The following months were defined by hot, dry conditions that allowed the grapes to partially catch up to a normal pace and begin an optimal ripening phase. At harvest time, the berries were perfectly whole and healthy with a good balance between sugar concentration levels and acidity also due to excellent day/night temperature swings from mid to late August. The grape harvest followed the same timetable as 2020, beginning the last week of August with Pinot Grigio, continuing with Pinot Bianco and Trebbiano Toscano, and was completed with Riesling Renano at the end of September.

## Vinification

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 18 °C (64 °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 January 2022.

## 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 highlights. Intense on the nose, it offers fruity aromas of pears, peaches and green apples that unite with delicate sensations of orange blossoms. The palate is soft and supple with crisp freshness and a lively, mineral finish.