Marchesi
ANTINORI
26 GENERAZIONI

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Climate

Initially, spring 2019 started out dry with no precipitation however during the second half of the season, the weather was cool with some rain showers that caused a delay in bloom by about two weeks compared to previous years. Summer brought hot temperatures with well-distributed rainfall throughout the season and optimal temperature fluctuations between day and night during the final weeks of the ripening phase. At harvest time, the grapes had an excellent balance between acidity, sugar concentration levels and aromatic expression. Harvesting operations began the first week of September with Pinot Grigio, followed by Pinot Bianco, Trebbiano and Malvasia Toscana and wound up at the beginning of October with Riesling Renano.

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) up until bottling.

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.

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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, pineapple, white blossoms and candied fruit. The palate is balanced with good persistence and a mineral finish.