Marchesi
ANTINORI
26 GENERAZIONI

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Climate

The 2017 vintage was characterized by a mild winter and by a spring which, on the whole, was hot and dry. These very particular conditions determined an early bud break, flowering together with a reduction of production, guaranteeing, however, a crop of excellent quality. The harvest began with the Pinot Grigio during the last ten days of August, notably earlier than in 2016, and continued with the Pinot Blanc, Trebbiano, and Malvasia Toscana. The picking terminated in October with the harvest of the Rhine Riesling.

Vinification

The harvested grapes were destemmed an given a soft pressing. The must was chilled to a temperature or 50° Fahrenheit (10° centigrade) to favor a natural static settling of impurities. After 48 hours it went into temperature-controlled stainless steel tanks, where it fermented at a temperature held to a maximum of 64° Fahrenheit (18° centigrade). The wine was then held in stainless steel at a temperature of 50° Fahrenheit to fully maintain freshness and aroma.

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

The 2017 Villa Antinori Bianco offers a straw yellow color with greenish highlights. The nose is delicate and elegant with its notes of bananas, pineapples, white flowers, and candied fruit. The palate is balanced and harmonious with good flavor persistence and mineral notes on the finish and aftertaste.

Awards

Luca Maroni 90/100 IT