Marchesi
ANTINORI
26 GENERAZIONI



Villa Antinori Chianti Classico Riserva 2012

Classification

Chianti Classico DOCG Riserva

Vintage

2012

Climate

After a mild and dry autumn, the winter of 2012 in Chianti Classico was characterized by cold temperatures and normal rainfall, above all in the months of January and February. During the first half of February, in particular, temperatures dropped and snow fell without, however, damaging the vines. Spring began with rather cool and dry weather, causing a slight delay in bud burst and flowering compared to previous years. The months of April and May were marked by ample precipitation, a fundamental factor in enabling the vines to confront the lengthy rainless period which began in June and lasted all the way to the end of August, conditioning the development of vines both in terms of the growth of the canopy and the size and weight of the berries. The rain which fell during the very last days of August brought the vineyard back into balance, assisting the different grape varieties to proceed with regularity towards fully ripening, while the months of September and October, both mild in their temperatures and with normal rainfall, enabled the grapes to ripen properly both in terms of the accumulation of sugars and the physiological maturity of the skins. The harvesting of the grapes was concentrated in the period between September 20th and early October.

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Vinification

The grapes were destemmed and given a soft pressing. The fermentation went at a fast pace, very helpful in achieving clean and focused aromas; the period of skin contact lasted approximately twelve days and was marked by extraction techniques aimed at maximum color and suppleness of tannins. Fermentation temperatures were held to a maximum of 86° Fahrenheit (30° centigrade). The blend created after the malolactic fermentation was aged in oak until the spring of 2014, using recipients of various sizes: 60% casks and 40% barrels (the new barrels coopered from Hungarian oak, the barrels used two or three times previously from French oak). The Villa Antinori Rosso Chianti Classico Riserva 2012 was bottled in the Antinori Chianti Classico cellars in Bargino in July of 2014.

Historical Data

Villa Antinori is, first and foremost, an idea, a way of conceiving the production of wine: on the one hand, experimentation and evolution, on the other hand, continuity in tradition. Sangiovese and other complementary grape varieties render their homage to an historic label and a wine with a long tradition,: this name, in fact, is almost one hundred years old, as the wine was produced for the first time in the 1928 vintage. With the inauguration of the Antinori Chianti Classico cellars, the family wished to reinterpret a Tuscan classic with a Riserva offering which is both delicate and, at the same time, elegant and decisive in flavor.

Tasting Notes

The Villa Rosso Chianti Classico Riserva is an intense ruby red in color. The nose shows notes of red berry fruit, particularly red currants and raspberries, which blend with aromas of cherries. Light oak notes fuse with spicy sensations, cinnamon and candied fruit. The flavors are balanced, with the light and tonic acidity typical of the Sangiovese grape and silky and vibrant tannins which give additional pleasure on the finish. Fruity and lightly oaky sensation linger on the aftertaste.

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Antonio Galloni
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Wine Advocate
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