Marchesi
ANTINORI
26 GENERAZIONI



Villa Antinori Chianti Classico Riserva 2013

Classification

Chianti Classico DOCG Riserva

Vintage

2013

Climate

The 2013 vintage was characterized by frequent rains during the winter months and lower than usual temperatures during the spring. But burst took place from ten to fifteen days later than in an average growing season. The heat of mid-July accelerated the ripening of the grapes, which proceeded during the rest of the summer. The high temperatures and the excellent temperature swings from daytime heat to evening and nighttime coolness during the month of September led to a fine ripening of the crop. Picking, generally later than in previous vintages, began on September 25th with the Sangiovese and concluded in mid-October with the Cabernet.

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Vinification

The grapes were given a soft destemming and pressing, and the must went into stainless steel fermenting tanks, where it fermented for a week at temperatures held to a maximum of 82°-86° Fahrenheit (28°-30° centigrade). The period of skin contact, which lasted an additional eight or nine days, was managed with soft extraction techniques aimed at a complete extraction but one which preserved the suppleness of the tannins as well. After the malolactic fermentation, which took place in stainless steel tanks for the Sangiovese and in oak barrels for the Cabernet. A master blend of the wine was made and went in big barrels and partially in small barrels of Hungarian oak until Spring. The wine was bottled in June 2015.

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

An intense ruby red in color, Villa Antinori 2013 shows aromas of red fruit well amalgamated with spicy and balsamic notes. The palate is ample and enveloping and features firm and supple tannins. The wine is very persistent and the aftertaste brings back the notes first felt on the nose.

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Awards

James Suckling
92/100
USA

Wine Enthusiast
91/100
USA

Wine Spectator
90/100
USA

Antonio Galloni
89/100
USA

Wine Advocate
91/100
USA