Marchesi
ANTINORI
26 GENERAZIONI



Villa Antinori Chianti Classico Riserva 2015

Classification

Chianti Classico DOCG Riserva

Vintage

2015

Climate

The climate of the 2015 growing season was an extremely regular one and respected in its various phases the typical comportment of Chianti Classico as a territory. A rather cold and dry winter preceded a generally damp springtime in the months of March and April, distinguished by regular temperatures which assisted in a perfect development of the vegetation and optimal phases of both bud break and then bud set. The summer was warm, particularly during July, a month characterized by rather high temperature peaks; the nights, nonetheless, remained cool, favoring the growth of the grape bunches and avoiding any particular problems of stress. The month of August, warm but punctuated by rainfall as well, guaranteed a perfect start of the ripening phase. Picking began during the second half of September during dry and breezy weather.

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Vinification

The grapes, after destemming and a soft pressing, went into stainless steel fermenting tanks where the fermentation took place at temperatures held to a maximum of 86° Fahrenheit (30° centigrade). The period of skin contact during fermentation lasted fifteen days during which various mechanical techniques were utilized to extract, in a controlled manner, aroma, structure, and round and supple tannins. After the malolactic fermentation, which took place in stainless steel tanks for the Sangiovese and in small oak barrels used once or twice previously for the other grape varieties, the various lots were blended together and continued their aging process, principally in larger casks and partly in barrel, up until the spring of 2017. The bottling took place during the month of July, 2017.

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

Villa Antinori Chianti Classico Riserva is ruby red in color. The nose shows intensely fruity notes of ripe cherries, red currants, and wild berry fruit along with well integrated notes of toasted oak and tobacco, and a touch of balsamic sensations. The palate is ample and enveloping, savory, soft in its tannins and velvety in texture. The finish and aftertaste are long and persistent.

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Awards

Wine Spectator
94/100
USA

Wine Advocate
91/100
USA