Marchesi
ANTINORI
26 GENERAZIONI



Villa Antinori Chianti Classico Riserva 2022

Classification

Chianti Classico DOCG Riserva

Vintage

2022

Climate

2022 in Chianti Classico was defined by lower-than-average rainfall up until the month of August. Spring and summer brought hot weather, June and July registered temperatures that were higher than seasonal averages for this area. Despite these conditions, the vines proved to be remarkably resilient, budbreak and flowering took place right on schedule and the rest of the season progressed normally. Grapes presented optimal vegetative growth and a well-balanced crop load at the onset of veraison. Mid-August brought rain showers and a drop in temperatures that ensured optimal temperature swings between day and night and prompted an ideal ripening phase. Excellent weather during the autumn months guaranteed fruit with outstanding quality. The grape harvest began during the last half of September with Sangiovese and was completed the second week of October with the complementary varieties.

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Vinification

Freshly harvested grapes were destemmed and gently crushed then transferred into stainless steel vats where alcoholic fermentation took place at a controlled temperature of 28 - 30 °C (82 - 86 °F). Maceration on the skins lasted for a period of approximately 10-14 days using controlled automated techniques to gently extract aromas, structure, and supple tannins. Sangiovese underwent malolactic fermentation in stainless steel vats while several lots of the other grape varieties went into second and third fill barriques. The various lots were blended and continued to age in oak, predominantly in larger format barrels and a smaller percentage in barriques, up until the end of spring 2024. Bottling began in the month of July 2024.

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 2022 präsentiert sich in rubinroter Farbe. An der Nase ist er schmeichelnd, mit changierenden Noten von Brombeere, Mispelkonfitüre und Himbeergelee, die mit eleganten Impressionen von Tabak und einer süßen frischen Nuance von Lakritz, Zitronat und Kakaopulver verschmelzen. Am Gaumen betonen seidige, sanfte und schmackhafte Tannine die Ausgewogenheit zwischen dem vollen umhüllenden Auftakt und dem vertikalen, langen und raffinierten Finale, geprägt von delikaten Noten von Blütenblättern der Rose und schwarzem Tee.