



Villa Antinori Chianti Classico Riserva 2023

Classification

Chianti Classico DOCG Riserva

Vintage

2023

Climate

In Chianti Classico, the 2023 growing season began with a moderately cold and dry winter, particularly toward the end of March, allowing budbreak to occur in line with historical averages. From the end of April, cool and rainy weather persisted through the second half of June, requiring careful vineyard management to achieve optimal vegetative and productive balance, favoring the development of sparse clusters and small berries. Summer was generally warm and dry, without extreme heat peaks. In August, moderate rainfall led to a drop in temperatures, allowing the grapes to begin and complete the ripening process under optimal conditions. September and October progressed regularly, ensuring fruit with excellent potential. The harvest began with Sangiovese in the second half of September and was completed in the second week of October with the complementary varieties.



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 approximately 10–14 days, during which controlled mechanical operations were carried out to ensure the balanced extraction of aromas, structure, and supple tannins. After malolactic fermentation—carried out in stainless steel vats for Sangiovese and in second- and third-fill barriques for some lots of the complementary varieties—the wines were blended and continued to age in oak, predominantly in large-format barrels and partly in barriques, until the end of spring 2025. Bottling began in July 2025.

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 2023 is ruby red in color. On the nose, notes of marasca cherry and candied orange are accompanied by sweet hints of vanilla and icing sugar, followed by floral nuances of rose petals and mallow. The bouquet is completed by a complex sweet-spice framework recalling licorice, cedarwood, and caramel. On the palate, the rich and enveloping entry opens onto a well-balanced mouthfeel; sweet, savory, and silky tannins accompany a long, energetic finish, marked by pleasant boisée notes.