Marchesi
ANTINORI
26 GENERAZIONI

no image

Climate

Overall, the 2019 growing season in Chianti Classico followed normal weather patterns. The winter months were relatively cold with limited precipitation while the beginning of spring brought cold temperatures and rain showers, especially during April and May. Summer was hot but was uninterrupted by intense heat events and saw slightly higher than average rainfall that allowed regular vine and cluster growth and development. Beautiful weather began at the end of August and lasted through the months of September and October giving all grape varieties plenty of time to progress to optimal maturity. The grapes were harvested under ideal climatic conditions starting mid-September with Sangiovese and was brought to a conclusion on October 11th.

Vinification

The grapes were destemmed and gently crushed then transferred into stainless steel vats where alcoholic fermentation took place at a controlled temperature that did not exceed 30 °C (86 °F). Maceration on the skins lasted for a period of approximately 12-15 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 spring 2021. Bottling began in August 2021.

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.

Marchesi
ANTINORI
26 GENERAZIONI

Tasting Notes

Villa Antinori Chianti Classico Riserva 2019 is ruby red in color. On the nose aromas of small red fruit and floral hints of lavender lead over to spicy notes of cloves and sweet tobacco. The rich bouquet is completed by impressions of graphite, white chocolate, and mint. A mouth filling entry with supple tannins is sustained by excellent freshness. The finish echoes aromatic notes perceived on the nose.