Marchesi
ANTINORI
26 GENERAZIONI

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Climate

Chianti Classico's 2018 growing season started with normal winter conditions both in terms of temperatures and precipitation levels. Despite these climatic conditions, the vines began bud break one week earlier than the area's seasonal averages. Springtime brought repeated rain showers and lower than average temperatures, especially in May, while June and July were hot and dry with no extreme weather events. Some rainfall in August and a dry breezy spell in September allowed the grape to progress to ideal ripeness, guaranteeing good sugar levels and excellent phenolic maturity. Harvesting activities began mid-September.

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 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 2020. The wine was bottled in July 2020.

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.

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Tasting Notes

Villa Antinori Chianti Classico Riserva 2018 is ruby red in color. On the nose it offers fruity notes of plums and black cherries accompanied by balsamic and minty aromas, and a complex spicy sensation of cocoa and tobacco. On the palate, its entry is smooth and mouth filling. Sweet tannins impart length and a savory, persistent finish.