



Villa Antinori Pinot Bianco 2022

Classification

Toscana IGT

Vintage

2022

Climate

The 2022 growing season began with cold winter weather followed by a spring season with higher-than-average temperatures and moderate rain showers that ensured optimal budbreak. Halfway through May, the weather turned dry, and temperatures rose above seasonal averages until mid-August. These conditions ensured ideal flowering and fruit set and accompanied the vines to the onset of veraison. Mid-August brought revitalizing rainfall that restored good balance of vegetative vine growth prompting a complete and optimal ripening phase. The first half of September saw sunny skies and mild temperatures that allowed Pinot Bianco berries to achieve optimal ripeness. The grape harvest got underway the first week of September.



Vinification

Each parcel was harvested, processed, and fermented separately to preserve the territorial identity of each vineyard block. The grapes were destemmed and gently pressed. The must was cooled down to a temperature of 10° C (50° F) to favor natural clarification. After 48 hours, the clarified must was transferred to temperature controlled stainless steel tanks where alcoholic fermentation occurred at a temperature that did not exceed 16 °C (61 ° F). The wine was aged in stainless steel tanks at a temperature of 10° C (50° F) up until bottling that began at the end of March 2023.

Historical Data

Only grapes from the very best Pinot Blanc vineyards on our Monteloro estate, set in the hillsides behind Fiesole, are used to craft Villa Antinori. This is one of the Antinori family's historic wines that has captured a new expression able to express the harmony and sensations of an ancient territory renowned for the production of white wines.

Tasting Notes

Villa Antinori Pinot Bianco is straw yellow in color. Intense on the nose with notes of orange blossoms and hints of tropical fruit especially bananas, mangoes, and lime together with impressions of peppers and nettle. The palate is fresh, full bodied, supple, and savory with a long finish.