Marchesi
ANTINORI
26 GENERAZIONI



Villa Antinori Pinot Bianco 2024

Classification
Toscana IGT

Vintage
2024

Climate
The 2024 winter season was mild with rain showers during the months of February and March that guaranteed excellent groundwater reservoirs in vineyard soils. Mid-April brought rising temperatures and well-distributed rainfall that allowed the vines to break dormancy normally. Weather conditions fluctuated between precipitation and cool temperatures up until the month of June ensuring good shoot and cluster development. The summer months saw hot dry weather prompting excellent flowering and fruit set and continued up until the beginning of veraison. August brought dry conditions with hot temperatures during the day and cool nights, allowing Pinot Bianco berries to reach peak maturity while retaining good acidity and sapidity, typical characteristics of this grape variety. Occasional rain showers during the first half of September slowed down the grape harvest, which began the first week of September and continued until the end of the month.

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Vinification

Each parcel was harvested 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.

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 with light green hues. Aromas on the nose are delicate with citrusy notes of grapefruits and limes that meet hints of white flower blossoms and green peppers. The palate is rich and fresh with mineral notes and closes with an aftertaste that reflects fruity notes perceived on the nose.