Marchesi
ANTINORI
26 GENERAZIONI



Villa Antinori Pinot Bianco 2025

Classification
Toscana IGT

Vintage
2025

Climate
The 2025 vintage at Tenuta Monteloro was generally well-balanced. Winter was characterized by mild temperatures and frequent rainfall between January and February, ensuring good groundwater reserves and regular vine dormancy. Spring maintained a cool profile: March alternated dry days with well-distributed precipitation, favoring uniform budbreak. Between April and May, temperatures rose gradually without extremes, accompanied by beneficial rainfall that supported vegetative growth. Summer was warm and bright without extreme conditions; nighttime temperature swings in June and July helped preserve the grapes' acidity. August confirmed a dry and breezy climate, with occasional rainfall allowing for even ripening. Pinot Bianco grapes, harvested during the first half of September, were in optimal condition. The vintage stands out for healthy fruit, full aromatic maturity, and a fresh, sapid profile.

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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 then aged in stainless steel tanks at a temperature of 10 °C (50 °F) until bottling, which took place at the end of March 2026.

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 nuances. Aromas on the nose are delicate, with citrus notes of grapefruit and lime that meet hints of yellow fruit, freshly cut grass and boxwood. The palate is fresh, mineral and pleasant, with an aftertaste that reflects the fruity notes perceived on the nose.