Marchesi
ANTINORI
26 GENERAZIONI

Villa Antinori Pinot Bianco 2021

Classification

Toscana IGT

Vintage

2021

Climate

The 2021 growing season will be remembered for unusual climatic conditions. Winter got off to a slow start with warmer weather indicating possible early bud break. In contrast, spring saw rain showers, lower than average temperatures and an unexpected snow event that slowed down vine growth and as a result, bud break. Conditions returned to normal starting in June and scattered rain showers during July and August allowed the vines to catch up to a normal pace, ensuring optimal vine activity and cluster development. Bright sunny skies and mild temperatures at the beginning of September brought Pinot Bianco grapes to optimal ripeness. Overall, the grape crop had excellent balance of sugar levels and acidity with deeply aromatic fruit. Harvesting operations began during the first half of September.

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Vinification

Each parcel was harvested, processed, and fermented separately to preserve the territorial identity of each vineyard. 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 2022.

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 with greenish hues. The nose is intense with aromas of tropical fruit, especially pineapples, and notes of bell peppers and nettle. The palate is fresh, lively and savory with a fine mineral finish.