Marchesi
ANTINORI
26 GENERAZIONI

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Climate

The 2019 growing season was defined by dry weather in the first half of spring and cool and rainy in the second half. These climatic conditions slowed down the vine's growth cycle causing a delay in bloom of about 2 weeks compared to seasonal averages. Summer brought hot weather with rainfall that was well distributed throughout the season. During the final weeks of ripening, optimal temperature swings between the day and night allowed the grapes to achieve a perfect balance between acidity and sugar levels and develop an exceptional aromatic profile. Pinot Bianco for Villa Antinori was harvested at the end of September approximately 10 days later than 2018.

Vinification

The harvested 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 no higher than 18°C (64° F). The wine was aged in stainless steel tanks at a temperature of 10° C (50° F) up until bottling that took place at the end of April 2020.

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.

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Tasting Notes

Villa Antinori Pinot Bianco is straw yellow in color with greenish hues. On the nose it is refined and elegant with notes of citrus fruit, bananas and acacia blossoms. Its palate is fresh, persistent with a good mineral structure.