Marchesi
ANTINORI
26 GENERAZIONI



Villa Antinori Rosso 2024

Classification
Toscana IGT

Vintage
2024

Climate
The 2024 growing season began with a generally mild and rainy autumn and winter, conditions that favored regular budbreak in April together with early flowering and fruit set. The summer period was characterized by generally warm and dry weather from mid-July through the last week of August. This phase was followed by rainfall and temperatures below seasonal averages; these conditions provided relief to the vines, favoring the completion of ripening and resulting in grapes with lower sugar levels than average and a complex aromatic profile. The grape harvest, earlier than in 2023, began in early September with Merlot, continued with Sangiovese and was completed with Cabernet during the first ten days of October.

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Vinification

Harvested grapes were destemmed, gently crushed, and then transferred to temperature-controlled tanks. Alcoholic fermentation took place at a controlled temperature of 25-26 °C (77-79 °F) and was completed in approximately one week. Maceration of the skins continued for an additional 10 days and was managed through careful pump-overs, favoring the extraction of color and supple tannins while preserving aromatic compounds. Following malolactic fermentation, completed by November for all grape varieties, the wine was transferred to French and Hungarian oak barriques where it began its aging period. Villa Antinori was bottled starting at the end of April 2026.

Historical Data

Villa Antinori was first crafted in 1928 by Marchese Niccolò Antinori, Piero Antinori's father, as the Antinori family's signature wine; an exceptional wine that can represent the family's history, identity and continuity like no other. *"Villa Antinori is a full-blooded Tuscan red [...] which grapes are grown, mature and are harvested from our Tuscan estates and then fermented and aged in the Antinori family estates."* Piero Antinori.

Tasting Notes

Villa Antinori 2024 is ruby red in color. Intense notes of black cherry and blood orange are accompanied by delicate hints of green pepper, boxwood and pleasant sensations of toasted oak and tobacco. The palate is soft and enveloping, supported by pleasant freshness and supple, sweet tannins that lead to a long and persistent finish.