Marchesi
ANTINORI
26 GENERAZIONI



Villa Antinori Rosso 2015

Classification
Toscana IGT

Vintage
2015

Climate
The 2015 vintage was characterized by a mild winter with occasional but abundant rainfall; springtime, warm and without any return of lower temperatures, assisted the vines in a regular growth thanks as well to the reserves of ground water accumulated during the winter. The summer season, warm and dry, favored a gradual but balanced period of ripening, and the grapes, at harvest time, showed not only a proper sugar content but excellent structuring and aromatic elements as well. The picking began with the Merlot and Syrah during the first week of September and continued in mid-September with the Petit Verdot, Sangiovese and Cabernet.

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Vinification

The grapes were given a soft destemming and pressing and the must then went into temperature-controlled fermentation tanks where it first fermented for five to seven days and then remained on its skins for a further eight to twelve day period. The fermentation of the Cabernet, Sangiovese, and Petit Verdot grapes never exceeded 82° Fahrenheit (28° centigrade) to favor the extraction of color and soft tannins. In the case of the Syrah and Merlot, temperatures remained at 77° Fahrenheit (25° centigrade) to best conserve aroma. The wine was put through a complete malolactic fermentation during the months of October and November, and it then went into small barrels coopered from French, Hungarian, and American oak, where it aged for approximately a year.

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 shows an intense ruby red color, and its nose is a complex one: there is red fruit, cherries and plums along with berry fruit and mint, well balanced with the sensations of spices and vanilla from the oak barrels. The palate is round and is endowed with supple and velvety tannins as well as a long and savory finish and aftertaste.

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