Marchesi
ANTINORI
26 GENERAZIONI



Villa Antinori Rosso 2016

Classification
Toscana IGT

Vintage
2016

Climate
From the meteorological point of view, the 2016 vintage was characterized by a spring with frequent rainfall which slowed slightly certain phases of the growth and development of the vines, particularly the flowering. This delay was easily recovered thanks to an excellent summer season, which assisted a balanced growth of the plants: the positive temperature swings from daytime heat to evening and nighttime coolness, above all towards the end of the month August, guaranteed a high-quality ripening. The Merlot harvest began in early September and the picking then continued with the Syrah, Petit Verdot, Sangiovese, and Cabernet.

Marchesi
ANTINORI
26 GENERAZIONI

Vinification

The harvested grapes were destemmed and given a soft pressing, and the must and skins then went into stainless steel fermentation tanks. The fermentation began the day after pressing and lasted from five to seven days, while the additional period of skin contact was a bit longer, from eight to twelve days. The fermentation temperatures did not exceed 82° Fahrenheit (28° centigrade) for the Cabernet, Sangiovese, and Petit Verdot, favoring in this way the extraction solely of color and soft tannins. In the case of the Merlot and Syrah the temperatures were held to a maximum of 79° Fahrenheit (25° centigrade) to better conserve aromatic components. After the malolactic fermentation, which took place in October and November, the wine went into 60 gallon French, Hungarian, and American oak barrels where it aged for approximately a year. Villa Antinori 2016 was bottled from the month of July 2018 on.

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

The 2016 Villa Antinori offers a deep ruby red in color. The nose is intense and complex, characterized by notes of red fruit coupled with hints of leather, spice, and vanilla. The palate is full bodied and round with supple and velvety tannins together with much length and savor.

Marchesi
ANTINORI
26 GENERAZIONI

Awards

James Suckling
91/100
USA