Marchesi
ANTINORI
26 GENERAZIONI



Villa Antinori Rosso 2017

Classification
Toscana IGT

Vintage
2017

Climate
The 2017 growing season was marked by higher than average temperatures and dry climatic trends, interrupted by occasional but substantial rain showers. These conditions prompted early bud break and anticipated all subsequent stages of vine development, limiting its vigor. Harvesting activities began earlier than in 2016. Picking began at the end of August with Merlot, continued the first week of September with Syrah and was completed with Sangiovese, Cabernet and Petit Verdot. This year's vintage had lower yields but grapes were of excellent quality.

Marchesi
ANTINORI
26 GENERAZIONI

Vinification

Harvested grapes were destemmed, gently crushed and then transferred to temperature controlled stainless steel tanks. Alcoholic fermentation took place over a period of 5 to 7 days while maceration on the skins lasted for 8-12 days. Temperatures during fermentation of Cabernet, Sangiovese and Petit Verdot did not exceed 28 °C (82 °F) coaxing the gentle extraction of color and supple tannins. Fermentation temperatures for Syrah and Merlot never exceeded 25 °C (77 °F) to preserve the grape varieties' aromatic compounds. Malolactic fermentation took place during the months of October and November and the wine was then transferred to French, Hungarian and American oak barriques for aging. Villa Antinori was bottled as of July 2019.

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 2017 is ruby red in color. Its nose is complex and offers notes of wild berries such as bilberries, and plums that blend with hints of toasted hazelnuts, spices and vanilla. Its palate is full-bodied, round with soft velvety tannins with a long savory finish.

Marchesi
ANTINORI
26 GENERAZIONI

Awards

James Suckling
93/100
USA

Wine Spectator
90/100
USA