Marchesi
ANTINORI
26 GENERAZIONI



Villa Antinori Rosso 2021

Classification
Toscana IGT

Vintage
2021

Climate
The 2021 growing season began with rainy conditions during the winter months that provided excellent groundwater reserves in the vineyards. Budbreak took place towards the end of March, slightly later than 2020. The second half of April brought overall low temperatures that slowed down the vines' vegetative growth and flowering, which occurred in the last half of May and was approximately 10 days later than last year. The end of spring and the summer months saw hot dry weather that allowed the vines to catch up to a normal pace and begin an optimal ripening phase. Ideal temperature swings between day and night, from mid-August up until harvesting, encouraged the development of an intriguing aromatic profile and ensured mature, perfectly healthy, and well-balanced fruit. The timing of the grape harvest was similar to 2020, picking began the second week of September with Merlot, continued with Syrah and Petit Verdot, and was completed with Sangiovese and Cabernet by mid-October.

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Vinification

Harvested grapes were destemmed, gently crushed, and then transferred to temperature controlled stainless steel tanks. Alcoholic fermentation was completed in 5-7 days. Temperatures during fermentation of Cabernet, Sangiovese and Petit Verdot never exceeded 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. Maceration of the skins took place over a period of 8-12 days. Following malolactic fermentation, which took place in October and November for all grape varieties, the wine was then transferred to French and Hungarian oak barriques for aging. Villa Antinori was bottled starting in August 2023.

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 2021 is ruby red in color. The nose is intense, intriguing and presents fruity notes of black cherries and plum jam together with hints of boxwood, tobacco, and vanilla. The palate is mouth filling with supple, velvety tannins sustained by outstanding freshness and pleasant sapidity.