Marchesi
ANTINORI
26 GENERAZIONI



Villa Antinori Rosso 2022

Classification
Toscana IGT

Vintage
2022

Climate
Mild winter weather and limited rainfall marked the beginning of the 2022 growing season. Budbreak got underway at the beginning of April, several days later than 2021, due to lower temperatures. The month of May brought heat and sunny skies with higher-than-average temperatures prompting rapid vine development and early flowering, which took place during the second half of the month. Hot and dry conditions persisted throughout the summer months and was only interrupted with occasional rain showers halfway through August, allowing the fruit to begin an optimal ripening phase. The grape harvest, very similar to 2021, began the second week of September with Merlot, continued with Syrah and Petit Verdot, Sangiovese and Cabernet were the last varieties to be picked completing the harvest by the end of September.

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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 July 2024.

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 2022 is ruby red in color. The nose is intense and intriguing offering notes of red fruit, especially cherries and currants, together with hints of spices, vanilla and hazelnuts. The palate is mouth filling, pleasantly sapid with lively freshness and is defined by supple tannins. The wine closes with a persistent finish.