Marchesi
ANTINORI
26 GENERAZIONI



Villa Antinori Rosso 2023

Classification
Toscana IGT

Vintage
2023

Climate
The 2023 growing season began with mild and rainy conditions throughout winter and spring. The month of April brought several cold spells that slowed down vine growth. May and June saw lower than average temperatures and repeated rain showers resulting in a delay in flowering of about one week. Overall, July and August were hot and dry, conditions that ensured good cluster development. The vines caught up to a normal pace in the growing season thanks to groundwater reservoirs replenished during spring. The grape harvest got underway several days later compared to 2022, it began mid-September with Merlot, continued withSangiovese and was completed with Cabernet around October 10th.

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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. Controlled temperatures during fermentation never exceeded 25 °C (77 °F) coaxing the gentle extraction of color and supple tannins and preserving 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, the wine was then transferred to French and Hungarian oak barriques for aging. Villa Antinori was bottled starting in July 2025.

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 2023 is ruby red in color. Intense and captivating on the nose with notes of dark fruit, tobacco, juniper berries together with hints of spices, coffee 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.