



Villa Antinori Rosso 2014

Classification

Toscana IGT

Vintage

2014

Climate

The 2014 vintage was characterized by frequent precipitation and mild temperatures during the winter and spring months, leading to an early bud burst. High summer temperatures and continued rainfall slowed the ripening processes slightly and brought the vine cycle back into balance without compromising the health of the crop. The picking of the Sangiovese and the Cabernet began in late September and terminated during the first week of October.



Vinification

The grapes were destemmed and given a light pressing and the must then went into temperature-controlled stainless steel tanks, where it fermented for five to seven days and then remained on its skins for an additional eight to twelve days. The fermentation temperatures were held to a maximum of 82° Fahrenheit (28° centigrade) for the Cabernet and Sangiovese grapes to best favor the extraction of color and soft tannins. In the case of the Syrah and Merlot, temperatures peaked at 77° Fahrenheit (25° centigrade) to best conserve aroma. The malolactic fermentation took place during the month of November. The wine was bottled during the month of June in 2016.

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

An intense ruby red in color, the wine shows a complex nose of ripe red berry fruit along with cherries and plums, all well integrated with the spicy sensation of vanilla and pepper created by the aging in oak barrels. The 2014 Villa Antinori Rosso, supple on the palate with soft and velvety tannins, is firm bodied and endowed with a long and tasty finish and aftertaste.



Awards

James Suckling
90/100
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