Marchesi
ANTINORI
26 GENERAZIONI

no image

Climate

A vintage characterized by scarce rainfall during the winter and the entire summer with the exception of April and the first days of May, a period in which precipitations guaranteed a normal growth and development of the vines. A hot summer led to an early harvest of the Merlot and Syrah grapes. The picking of the Sangiovese and the Cabernet Sauvignon, instead, began in late September and terminated in early October. The grapes were healthy and of excellent quality even if previsions before the harvest began had been less optimistic than usual.

Vinification

The grapes were destemmed and pressed, and the must went into temperature-controlled fermentation tanks. The fermentation began a day after pressing and lasted from five to seven days; skin contact, however, continued for an additional eight to twelve days Fermentation temperatures were kept to a maximum of 82° Fahrenheit (28° centigrade) for the Sangiovese and Cabernet Sauvignon to favor an extraction of color and soft tannins. The Merlot and Syrah, instead, were fermented at maximum temperatures of 77° Fahrenheit (25° centigrade) to conserve as well as possible the aromas. The wine was put through a complete malolactic fermentation in October and November and then went into French, Hungarian, and American oak barrels, where it aged for twelve months. Bottling was followed by an additional eight month period of bottle aging before release.

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.

Marchesi
ANTINORI
26 GENERAZIONI

Tasting Notes

Ruby red in color, the wine shows intense and complex aromas of ripe red fruit, sweet spices, dried fruit and nuts. Firm bodied on the palate, the wine is round with supple and velvety tannins. The finish and aftertaste are long and savory.