Marchesi
ANTINORI
26 GENERAZIONI

no image

Climate

The growing season was characterized by little rainfall during the winter months and for the entire summer with the exception of the month of April and in early May, when rains assisted the regular growth and development of the vines and grapes. A warm summer led to an early harvest for the Merlot and Syrah towards the beginning of September. The picking of the Sangiovese and the Cabernet Sauvignon, instead, began in late September and concluded in early October. The grapes were healthy and of excellent quality.

Vinification

The harvested grapes were destemmed and given a soft pressing, and the must then went into temperature-controlled stainless steel tanks. Fermentation began a day after pressing and lasted from five to seven days; the wine then macerated on its skins for an additional eight to twelve days. The fermentation temperatures of the Cabernet Sauvignon and Sangiovese, held to a maximum of 82° Fahrenheit (28° centigrade), favored the extraction of color and tannins, while the Syrah and Merlot fermented at maximum temperature of 77° Fahrenheit (25° centigrade) to help preserve aroma. After going through a complete malolactic fermentation during the months of October and November, the wine went into French, Hungarian, and American oak barrels, where it aged for twelve months. The wine was then bottled and given an additional eight months of bottle aging before commercial 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.

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Tasting Notes

An intense ruby red in color, the wine shows intense and complex aromas of ripe red fruit, sweet spices, and dried fruit. The palate, of good body, is round with supple and velvety tannins, the finish long, sustained, and savory.

Awards

James Suckling 91/100 USA **Wine Advocate** 90+/100 USA