Marchesi
ANTINORI
26 GENERAZIONI

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Climate

The vineyards entered the 2018 growing season with a slight delay as vine development began several days later than seasonal averages. Spring weather was marked by mild temperatures and frequent rainfall that helped the vines catch up to a normal pace and guaranteed good groundwater reserves for normal bloom and fruit set. The beginning of July throughout the end of August brought sunny weather with consistent temperatures that were never excessively high, followed by a period of light, occasional rain showers. September weather was relatively hot and dry. Grape harvest began right on schedule starting with Merlot and Syrah during the second half of September and Sangiovese at the beginning of October. Late-ripening varieties, Cabernet Sauvignon and Petit Verdot, were picked the first week of October. This year's harvest was average in terms of quantity but excellent in terms of maturity.

Vinification

Harvested grapes were destemmed, gently crushed and then transferred to temperature controlled stainless steel tanks. Alcoholic fermentation took place over a period of 5 to 7 days while maceration on the skins lasted for 8 to 12 days. Temperatures during fermentation of Cabernet Sauvignon, 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. Malolactic fermentation took place during the months of October and November and the wine was then transferred to French, Hungarian and American oak barriques for aging. Villa Antinori was bottled as of July 2020.

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

Villa Antinori 2018 is deep ruby red in color. Its nose is intense and complex defined by notes of wild berries; blueberries and blackcurrants, and notes of toasted hazelnuts, spices and vanilla. A full-bodied palate is well-rounded with supple velvety tannins and a long savory finish.