Marchesi
ANTINORI
26 GENERAZIONI



Vinsanto Marchese Antinori 2021

Classification
DOC

Vintage
2021

Climate
The 2021 growing season in Chianti Classico began with a mild winter and rainfall that persisted until the end of March. Early spring conditions favored an anticipated budbreak, which was then slowed by the cool and dry weather in April. May and June brought normal temperatures, not excessively hot, and scattered rainfall that ensured excellent flowering and fruit set. The summer months were generally hot and dry, especially in August, although rain showers at the end of the month allowed Trebbiano grapes to begin an optimal ripening phase. The grape harvest took place between September 8th and 10th.

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Fermentation and Aging

Grapes for Vinsanto were harvested exclusively from Antinori estate vineyards in the Chianti Classico region. Clusters were carefully selected in the vineyard and placed into small crates; in the cellar they were laid out manually on bamboo mats in the drying room at Tenuta Tignanello. The grapes were left to desiccate until the end of December then were gently pressed to preserve their aromatic and organoleptic qualities. The must was introduced into small casks called caratelli, coopered with different types of wood in sizes varying from 50 to 200 liters where alcoholic fermentation took place. The fermentation process progressed slowly over a lengthy period of time and was then halted. Vinsanto Marchese Antinori was left to age in the caratelli for about 3 years then blended and bottled.

Historical data

The production of Vinsanto in Tuscany goes all the way back to the Middle Ages and the wine is considered a true regional specialty; the Antinori family has always produced it. The first vintage of the Vinsanto Tenute Marchese Antinori (a "natural" Vinsanto, not a fortified wine with alcohol added) was the 1987.

Tasting notes

Vinsanto Marchese Antinori 2021 is golden in color with amber highlights. The nose offers sweet aromas of dates, candied peaches, and crème brûlée intertwined with spicy notes of cinnamon, chestnut flour, and saffron. The palate is elegant and refined: a rich, enveloping entry leads to a mid-palate sustained by lively freshness. The long and flavorful finish is distinguished by notes of panettone, maple syrup, mandarin peel, and pleasant acidity.