Marchesi
ANTINORI
26 GENERAZIONI



Vinsanto Marchese Antinori 2017

Classification
DOC

Vintage
2017

Climate
The 2017 vintage will be remembered for the unusual progression of the seasons. Only the month of January registered cold temperatures while the rest of winter was mild prompting early bud break in the vineyards. A cold spell at the end of April caused a slight drop in yields without adversely affecting overall quality. From May throughout the entire month of August, the Chianti Classico region enjoyed hot dry weather with daily temperatures reaching over 30 °C (86 °F). Rain showers during the month of September partially counterbalanced summertime vine stress and provided favorable conditions for optimal ripening of Trebbiano grapes that were harvested between September 13th and 15th.

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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 the Tignanello estate or hung in suspension in special movable frames at the Pèppoli estate. 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 Chianti Classico Marchese Antinori is amber in color with golden highlights. On the nose, sweet notes of apricots in syrup, candied oranges, dates, and raisins lead over to hints of chestnut flour, almond paste and amaretto. Dense, soft, and mouth filling on the palate, yet it is sustained by pleasant freshness. The aftertaste, with notes of cocoa powder, give complexity and a lengthy finish.