Marchesi
ANTINORI
26 GENERAZIONI

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Climate

Late autumn and winter in Chianti Classico were cold and quite rainy, and abundant snowfall at the end of 2010 was followed by very low temperatures. Early winter, instead, was dry and early spring mild, relieving fears of a return of cold weather. The first part of April was even warm, led to an early bud burst, ten days earlier than usual. The middle part of the growing season was quite favorable, with little rain and balmy weather, while cool weather prevailed in July, balancing the ripening rhythms of the vine. Temperatures rose sharply from August 10th on, bring on a period of hot weather and scarce rainfall, excellent conditions for white grapes which showed full ripeness, excellent healthiness, and much fragrance and crisp freshness.

Vinification

The grapes, sourced exclusively from Antinori proprietary estates in Chianti Classico, were selected and picked into small packing cases. They were then placed manually on straw mats in the drawing facility of the Tignanello estate and left to dry and raisin until December. At the end of this period of natural drying, the grapes were given a delicate pressing to best conserve flavor and aroma and the must went into small barrels of different sizes, from 13 to 52 gallons and coopered from various types of wood. There a long and often interrupted fermentation took place. The wine aged in barrel for three years and the barrels were 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.

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Tasting Notes

A deep amber in color with golden highlights, the wine shows sweet aromas of walnuts and hazelnuts, chestnuts along with honey with subtle notes of citrus fruit in the background. The flavor are full, honeyed and is well supported by a vigorous and tonic acidity.

Awards

Wine Spectator 93/100 USA