Marchesi
ANTINORI
26 GENERAZIONI

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Climate

Climate trends in 2015 were perfectly normal and each season reflected Chianti Classico's typical weather patterns. A cold, rather dry winter preceded springtime that saw wet weather in the months of March and April and dry conditions in May and June; throughout this period temperatures were normal and guaranteed a perfect growing season and ideal phases of flowering and fruit set. Summer was hot with a heat wave in July but with excellent temperature fluctuations between day and night that ensured even cluster growth and the absence of stress in the vineyards. Hot weather continued through the month of August with scattered showers that favored an excellent start to ripening phases. Trebbiano and Malvasia clusters were harvested between September 10th and 15th.

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 and stored in "vinsantaia", rooms exposed to seasonal temperature fluctuations. Alcoholic fermentation is a lengthy and slow process that primarily occurs in the spring and fall, while extreme temperatures in summer and winter cause fermentation to become dormant. Once the alcohol content is elevated enough, the fermentation process naturally comes to a halt. 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.

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Tasting notes

Vinsanto Marchese Antinori is deep amber in color with golden highlights. On the nose sweet notes of dried fruit, hazelnuts and dates, blend with intense sensations of candied orange, honey and a slight hint of cinnamon. The palate is full, supple, backed up by a pleasant freshness that makes it vibrant and pleasurable. Enjoyable persistence of flavors.

Awards

Wine Spectator 94/100 USA