

TENUTA TIGNANELLO



Origin

Estate Grown,
Toscana IGT

Blend

80% Sangiovese
15% Cabernet Sauvignon
5% Cabernet Franc

Alcohol

13.5%

Tasting Notes

Intense ruby red color. Notes of ripe, red fruit and jam give way to spice, vanilla and licorice. Well-managed tannins and balanced acidity provide suppleness and lead to a long, lingering finish.



TIGNANELLO 2008

Vintage

- A mild winter with little rainfall caused budbreak to occur earlier than normal, accelerating other stages of vine development.
- Spring was characterized by heavy rainfall slowing the growth on the early buds. The warmer summer months continued growth development leading into fall.
- The early fall was characterized by hot and sunny days with cool nights, creating temperature fluctuations ideal for ripening Sangiovese.
- The optimal climatic conditions in mid-September and the first week of October allowed for an unhurried, careful selection of grape bunches.

Vineyard History

- The original Super Tuscan, Tignanello is produced exclusively from a 116-acre vineyard site at Antinori's Tignanello Estate.
- The vineyards are southwest facing, with calcareous rocky-marl and limestone soils with tufaceous elements, locally called alberese rocks. They are planted between 1,150 and 1,312 feet above sea level.
- Soils are free draining and produce intensely flavorful grapes and low yields—around 3 tons per acre or less.
- Tignanello was the first Sangiovese to be aged in small oak barrels, the first Italian red wine in modern times to use a non-traditional grape variety, Cabernet, in the blend and among the first Italian red wines made in Chianti with no white grapes.
- Tignanello was first vinified as a single-vineyard Chianti Classico wine in 1970.
- With the 1971 vintage, the wine was named Tignanello, and in 1975, white grapes were eliminated from the vineyard and the blend.
- Since the 1982 vintage, the vineyard and wine blend has been 80% Sangiovese, 15% Cabernet Sauvignon and 5% Cabernet Franc.
- Tignanello was not produced in the 1972, 1973, 1974, 1976, 1984, 1992 and 2002 vintages.

Vinification

- As in previous years, great care was taken during the fermentation and extraction phases, carrying out more frequent but less intense délestage and pumping over to obtain the best results for color and tannins.
- At the end of alcoholic fermentation, the wines were placed in new oak barriques where malolactic fermentation took place by the end of the year.
- The wine was blended and aged for 12 months in barriques, racked and then tasted barrique by barrique before bottling. The wine was released after an additional year of bottle aging.