

# TENUTA TIGNANELLO



## TIGNANELLO 2010

### Vintage

- Autumn 2009 and winter 2010 were characterized by ample rainfall and decidedly cold temperatures in the Chianti Classico growing region. Late snows and persistently low temperatures through spring delayed the growing season and bud break.
- By July, a return to true regional weather came and contributed to excellent development of the grape bunches. However, in the first half of August low temperatures and significant rain storms slowed the color change in the grapes.
- Selective picking operations began at the end of September when the warm days and the cool evenings and nights assured the complete ripening of the grapes. The healthiness, color richness and aromas of these powerful varietals were evident as soon as the grapes reached the cellar and by all accounts, have produced a vintage of high quality.

### Vineyard History

- The original Super Tuscan, Tignanello, is produced exclusively from a 140-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.
- 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 is only bottled in favorable vintages and thus, was not produced in the 1972, 1973, 1974, 1976, 1984, 1992 and 2002 vintages.

### Vinification

- In the cellars, the grapes are gently de-stemmed and individual berries are selected on the sorting table to ensure that only fully ripe berries go into the fermenting tanks. During the fermentation and maceration, the must is slowly transformed into wine, with a focus on trying to obtain freshness of aromas, extraction of color, and supple tannins.
- After the wine is separated from its skins, it undergoes complete malolactic fermentation in small oak barrels. The aging takes place in French and Hungarian oak barrels and lasts for about 16-18 months. During this time the various lots of wine, each fermented separately based on grape variety and vineyard block, remain in barrel. The lots are then tasted barrel by barrel and assembled into the final blend a few months before bottling.

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| <b>Origin</b>  | Estate Grown,<br>Toscana IGT                                  |
| <b>Blend</b>   | 80% Sangiovese<br>15% Cabernet Sauvignon<br>5% Cabernet Franc |
| <b>Alcohol</b> | 14.0%   |

### Tasting Notes

An intense ruby red in color, the aromas of the 2010 vintage are characterized by a powerful varietal expressiveness, with ample notes of red fruit, raspberries and liquorice. On the palate, the wine still in its early youth, immediately shows firm tannins with much polish and finesse and balance with tonic acidity and savory mineral notes adding length and persistence to the finish.

