



Origin Estate Grown,
Chianti Classico DOCG
Riserva

Grapes 90% Sangiovese,
10% Cabernet Sauvignon

Alcohol 14.0%

Tasting Notes

An intense ruby red in color, the wine shows aromas of ripe red fruit in addition to sensations of vanilla and spice.

The palate is abundant, balanced and vigorous with soft, silky tannins and a smooth, supple finish.



MARCHESE ANTINORI 2015 CHIANTI CLASSICO DOCG RISERVA TENUTA TIGNANELLO

Vintage:

- The 2015 vintage had typical weather for the Chianti Classico production zone with a cold and dry winter followed by a damp spring and dry weather in May and June. Temperatures were typical, which assisted in vegetative growth and the flowering and budding phases of the grapes.
- The summer was warm with good temperature swings from day to night, which assisted grape development.
- August was warm with occasional rainfall that was ideal to begin the ripening of the grapes.
- Harvest took place between mid-September and early October in a climate of dry and breezy weather.

Vineyard History:

- The Marchese Antinori Riserva is produced exclusively in better vintages.
- The grapes for this Chianti Classico Riserva are sourced from dedicated vineyards at the Tenuta Tignanello estate, located in the township of Mercatale Val di Pesa in the Chianti Classico appellation production zone.

Vinification:

- The climate and phases of the growing season leading up to harvest enabled picking to be carried out selectively by hand, taking advantage of the terroir of each individual plot and grapes produced within them.
- In the cellar, the grapes are gently de-stemmed and pressed in order to preserve typical flavors and aromas of the Sangiovese and Cabernet Sauvignon.
- Afterward the juices and grapes are placed in stainless steel fermenting tanks where maceration could occur through soft extraction methods – pumping over and délestage – aimed at an intense extraction which also preserved elegance and supple, sweet tannins.
- Fermentation lasted about eight days and the wine remained in contact with its skins for another nine to ten days.
- The wine is then run off its skins and immediately filled into small barrels of French oak, where it undergoes a complete malolactic fermentation, which terminates by the end of the year.
- The wine is then raked, individually by vineyard source, aged for a year in 60 gallon French or Hungarian oak barrels.
- The lots are regularly tasted and monitored to maximize the quality of the oak aging. They are then assembled together to form the final blend, which is bottled and then aged for an additional 12 months before release.