VILLA ANTINORI

Category

Chianti Classico DOCG Riserva

Vintage

2015

Blend

90% Sangiovese

10% Cabernet Sauvignon

Alcohol

15.0%

Tasting Notes

Villa Antinori Chianti Classico Riserva is a deep ruby red in color and opens with aromas of red fruit and notes of balsamic and spice. The palate is ample and enveloping, soft in its tannins and velvety in texture. The finish and aftertaste are long and persistent.

ANTINORI 2015
VILLA ANTINORI CHIANTI CLASSICO DOCG RISERVA

Climate

- The 2015 growing season had extremely average weather and was typical of the Chianti Classico region. A cold and dry winter preceded a damp springtime in March and April, distinguished by average temperatures which assisted in excellent development of the vegetation and optimal phases of both bud break and bud set.

- The summer was warm, particularly during July, with the nights remaining cool, favoring the growth of the grape bunches and avoiding stress.

- August was warm with slight rainfall throughout as well, guaranteeing a perfect start of the ripening phase.

- Picking began during the second half of September during dry and breezy weather.

Historical data

- The first vintage of Villa Rosso Chianti Classico Riserva was made in 1928.

- With the 2010 vintage, Marchesi Antinori added Villa Antinori Chianti Classico Riserva to the Villa Antinori Toscana IGT Rosso and Bianco.

- The wine is fermented and aged at the new Antinori nel Chianti Classico Cellars in Bargino, in the Chianti Classico area.

Vinification

- After the grapes were destemmed and given a light pressing, the must and skins went into temperature-controlled stainless steel tanks for one week.

- Fermentation began rapidly, and the period of skin contact lasted approximately 15 days with frequent pump-overs to extract soft, ripe tannins.

- The wine was aged in French and Hungarian oak barrels, where it completed malolactic fermentation.

- The wine was bottled in July 2017.