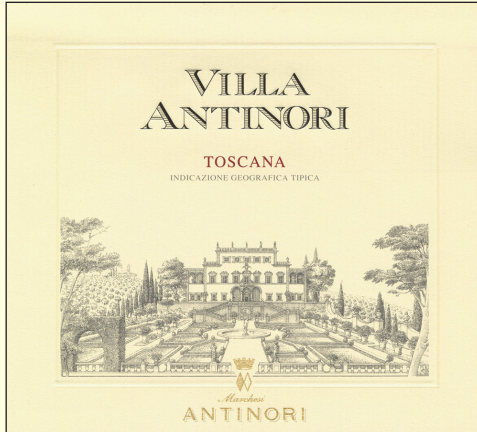


VILLA ANTINORI



Category

Toscana IGT

Vintage

2015

Blend

Principally Sangiovese
with Cabernet Sauvignon,
Merlot and Syrah

Alcohol

13.5%

Tasting Notes

Villa Antinori Rosso shows an intense ruby red color with a complex nose of cherries and plums along with berry fruit and mint. The wine is well balanced with sensations of spices and vanilla from the oak barrels. The palate is round with supple and velvety tannins and has a long and savory finish and aftertaste.

2015

VILLA ANTINORI ROSSO TOSCANA IGT

Climate

- The 2015 vintage was characterized by a mild winter with occasional but abundant rainfall. Spring was consistently warm with rare temperature dips. Vine development progressed regularly throughout the season thanks to the reserves of ground water accumulated during the winter.
- The summer season was warm and dry and favored a gradual but balanced ripening period. At harvest time, the grapes showed good sugar levels in addition to excellent structure and aromatic elements.
- The Merlot and Syrah were harvested during the first week of September, followed by the Petit Verdot and Sangiovese in mid-September.

History

- Villa Antinori was first introduced in 1928 by Niccolò Antinori, Piero Antinori's father, as the first Chianti specifically produced to improve with age.
- With the 2001 vintage, Villa Antinori became an IGT Toscana wine, allowing Antinori to have complete control of the winemaking process from vineyard to bottle. All the grapes in Villa Antinori Rosso come exclusively from Antinori's top estate-owned vineyards.
- Each varietal in the blend is grown in the terroir best suited to it: Sangiovese in Chianti Classico and Montalcino; Cabernet Sauvignon and Merlot in Bolgheri; and Syrah in Cortona.

Vinification

- The grapes were de-stemmed and given a soft pressing. Maceration took place in stainless steel tanks and lasted 8-12 days, varying by grape variety and ripeness.
- The wine completed fermentation at differing temperatures depending on the varietal.
- Malolactic fermentation took place in November. A portion was transferred to French, American and Hungarian oak barriques.