



Origin Estate Grown,
Chianti Classico DOCG
Riserva

Grapes Sangiovese and other
complementary grape
varieties

Alcohol 14.0%

Tasting Notes

The Marchese Antinori Chianti Classico Riserva shows an intense ruby red color. On the nose, notes of ripe red fruit fuse with hints of vanilla and spice. The palate is ample, enveloping and balanced, but also deep and savory with supple and silky tannins. A wine of real character, further characterized by a long and persistent finish and aftertaste.



MARCHESE ANTINORI 2016

CHIANTI CLASSICO DOCG RISERVA

TENUTA TIGNANELLO

Vintage:

- After an autumn and winter which had mild temperatures and little rainfall, the spring began with fine weather which led to a precocious bud break, approximately ten days earlier than average.
- May and the first half of June saw frequent rainstorms and cool temperatures, factors which did not significantly influence the phases of flowering and bud set.
- The summer was warm and dry through August, excellent conditions for maintaining balance between vegetative growth and production of grapes. This helped guarantee a constant growth and ripening of the crop.
- The harvest period was normal, with occasional rains which alternated with periods of sunshine and breezes which assured excellent ripening of the grapes.
- The harvest began during the last ten days of September and finished around October 10th.

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.