



ALCOHOL: 13.5%

BLEND:

90% Sangiovese, 10% Cabernet Sauvignon

CHIANTI CLASSICO DOCG RISERVA

2016 Villa Antinori Chianti Classico Riserva

VINTAGE NOTES

- Autumn and winter had mild temperatures and little rainfall. The spring began with fine weather, which led to an early bud break of ten days.
- May and June saw frequent rainstorms and cool temperatures, factors which did not influence in any significant way the phases of flowering and bud set.
- The summer was warm and dry without peak temperatures through the end of August, excellent conditions for vegetative growth and grape production.
- The harvest period was normal, with occasional rain and periods of sunshine. The harvest began during the last ten days of September and finished around October 10th.

VINEYARD NOTES

- 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.

WINEMAKING NOTES

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

TASTING NOTES

An intense ruby red in color, this red wine opens with aromas of red fruit and notes of balsamic and spice. The palate is enveloping with soft tannins and velvety in texture. The finish and aftertaste are long and persistent.