



ALCOHOL: 13.5%

BLEND:

Principally Sangiovese with Cabernet Sauvignon, Merlot and Syrah

TOSCANA IGT

2016 Villa Antinori Rosso

VINTAGE NOTES

- The 2016 vintage began with a mild winter and abundant rainfall. Significant reserves of ground water accumulated in the soil for the warmer months to come.
- Summer was warm but was not marked by excessive peaks in temperature. The warm days and cool nights assisted in a balanced growth and development of the grapes.
- Harvest began during the first week of September and continued through the end of the month.

VINEYARD NOTES

- First introduced in 1928 by Niccolò Antinori, Piero Antinori's father, as the first Chianti specifically produced to improve with age.
- All the grapes in Villa Antinori Rosso come exclusively from Antinori's top estate-owned vineyards.
- The Sangiovese was grown in Chianti Classico and Montalcino terroirs; Cabernet Sauvignon and Merlot in Bolgheri; and Syrah in Cortona.

HISTORY NOTES

- With the 2001 vintage, Villa Antinori became an IGT Toscana wine, allowing Antinori to have complete control of the winemaking process.
- The design of the label has remained unaltered since 1928 with only the very slightest modifications in 1990 and in 2001.

WINEMAKING NOTES

- The grapes were destemmed and given a soft pressing. Maceration took place in stainless steel tanks and lasted 8-12 days.
- 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.

TASTING NOTES

An intense garnet red in color, Villa Antinori Rosso offers a complex nose of plums and red berry fruit and mint. This red wine is structured with sensations of spice and vanilla from the oak barrels. The palate is balanced with supple and velvety tannins and has a savory and lengthy finish.