



ALCOHOL:
14%

CHIANTI CLASSICO DOCG RISERVA

2017 Marchese Antinori Tenuta Tignanello

VINTAGE NOTES

- The 2017 vintage had uncharacteristic weather. Besides January, winter was mild prompting early bud break in the vineyards.
- From May through August, the Chianti Classico region enjoyed hot dry weather with daily temperatures reaching over 86 °F.
- Rain showers during September counterbalanced summertime vine stress and provided favorable conditions for optimal grape maturation.
- Grapes were harvested from September 15th to the first week of October.

VINEYARD NOTES

- The grapes for this Chianti Classico Riserva are sourced from dedicated vineyards at the Tenuta Tignanello estate.
- The Tenuta Tignanello estate is located in the township of Mercatale Val di Pesa in the Chianti Classico appellation production zone.

HISTORY NOTES

- The Marchese Antinori Riserva is produced exclusively in better vintages.

WINEMAKING NOTES

- In the cellar, the grapes are gently de-stemmed and pressed. Maceration takes place in stainless steel tanks through soft extraction methods
- Fermentation lasted about eight days and the wine remained in contact with its skins for another nine to ten days.
- The wine is then racked and aged for a year in French or Hungarian oak barrels. The wine is then blended and aged for 12 months before release.

TASTING NOTES

Marchese Antinori Chianti Classico Riserva is ruby red in color. On the nose, intense notes of cherries and blackberries merge with aromas of tobacco, milk chocolate, aromatic herbs and dried flowers. The palate of the red wine is sustained by freshness and velvety tannins. Spicy notes on the nose reappear on the long finish.