

VILLA ANTINORI



Category

Toscana IGT

Vintage

2017

Blend

Trebbiano Toscano with
Malvasia Toscana,
Pinot Blanc, Pinot Grigio,
and Rhine Riesling

Alcohol

12%

Tasting Notes

Straw yellow with light green highlights in color, the wine shows elegant and subtle citrus aromas of orange, lemon and grapefruit. The flavors are harmonious and balanced, with a long lasting finish.

VILLA ANTINORI 2017 BIANCO TOSCANA IGT

Climate

- The 2017 vintage was characterized by scarce rainfall, sunshine and high heat. Vine development progressed regularly throughout the season thanks to the reserves of ground water accumulated in the soil during the year.
- From mid-July through August, high temperatures slowed the various ripening phases. Thanks to this climate, the harvest took place at the normal time and with proper ripeness levels. In general, the grapes showed good sugar levels and normal acidity.
- Harvest began during the last week of August for the Pinot Grigio and Pinot Blanc and then continued from mid-September on with the Riesling.
- The harvest concluded with the picking of the Trebbiano Toscano and Malvasia Toscana.

Historical data

- Villa Antinori Bianco was first released with the 1931 vintage by Niccolò Antinori. Since its release, the label has remained virtually unchanged.
- In the 2000s, a small percentage of Pinot Grigio was added to the wine.

Vinification

- The grapes were de-stemmed and went through a very soft pressing.
- The must was chilled to 50°F to aid natural clarification before being transferred to stainless steel tanks for fermentation.
- The wine was held in stainless steel tanks to preserve its fresh and fragrant character.