



ALCOHOL: 14%

BLEND:

90% Sangiovese, 10% Cabernet Sauvignon

CHIANTI CLASSICO DOCG RISERVA

2017 Villa Antinori Chianti Classico Riserva

VINTAGE NOTES

- The 2017 vintage was unusual in progression of the seasons. Only January had cold temperatures, while the rest of winter was mild prompting early bud break in the vineyards.
- A cold spell in April brought a slight drop in production. The Chianti Classico region enjoyed hot dry weather May through August with daily temperatures reaching over 86 °F.
- Rain showers during the month of 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 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

Villa Antinori Chianti Classico Riserva is ruby red in color. On the nose, this red wine offers intense notes of red fruit that then merge with delicate aromas of spice: its bouquet is completed by aromatic herbs and dried flowers. Its palate is mouth-filling, with excellent freshness and soft, velvety tannins.