



MARCHESE ANTINORI 2018

CHIANTI CLASSICO DOCG RISERVA

TENUTA TIGNANELLO

Vintage:

- The 2018 growing season in Chianti Classico began normally both in terms of temperatures and rainfall. Despite this, bud break began a week earlier than seasonal averages.
- Spring had frequent rain showers and lower temperatures, especially during May. June and July were hot and dry, uninterrupted by extreme heat events.
- Scattered rainfall in August and a dry, breezy spell in September and October allowed the grapes to progress to perfect ripeness.
- Harvest began mid-September with Sangiovese and was completed in the first half of October with Cabernet.

Vineyard History:

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

Vinification:

- 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.

Origin Estate Grown,
Chianti Classico DOCG
Riserva

Grapes Majorly Sangiovese with
a small percentage of
Cabernet Sauvignon
and Merlot

Alcohol 14.0%

Cases 5,000

SRP \$45

Tasting Notes

Marchese Antinori is ruby red in color. On the nose are intense notes of cherry, violet, lavender, slight sensations of iron typical of Sangiovese and additionally, spicy notes of tobacco and leather. Its bouquet is completed by delicate hints of vanilla and cocoa powder. Its palate is mouth-filling, generous and lively with excellent compact tannins that give it a lengthy persistent finish. Exceptional aftertaste characterized by red fruit and licorice.

