

# VILLA ANTINORI



## Category

Toscana IGT

## Vintage

2018

## Blend

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

## Alcohol

12%

## Tasting Notes

*Villa Antinori Bianco is straw yellow in color with greenish highlights. The nose is fruity and floral and offers much finesse and elegance with notes of bananas, pineapple, white flowers and candied fruit. The palate is balanced and persistent, with savory mineral notes on the finish and aftertaste.*

## 2018 VILLA ANTINORI BIANCO TOSCANA IGT

### Climate

- The 2018 vintage was characterized by a slight delay in growth and development of the vines, which recovered by the time of bud burst.
- Frequent rainfall lasted from early March to early July and was followed by sunny weather up until mid-August.
- The final days of August had occasional rainfall followed by normal weather with higher temperatures from September on.
- The harvest, which began during the end of August with the Pinot Grigio, continued with the Pinot Blanc, Trebbiano, Malvasia Toscana and concluded with the Rhine Riesling in early October.

### 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.