



ALCOHOL: 13.5%

BLEND:

Principally Sangiovese with Cabernet Sauvignon, Merlot and Syrah

TOSCANA IGT

2018 Villa Antinori Rosso

VINTAGE NOTES

- The vineyards entered the 2018 growing season with a slight delay as vine development began several days later than seasonal averages.
- Spring experienced mild temperatures and frequent rainfall that helped the vine growth catch up and guaranteed good groundwater reserves for normal bloom and fruit set.
- July through August was sunny with consistent temperatures that were never excessively hot, followed by light rain showers. September weather was relatively hot and dry.
- Harvest began with Merlot and Syrah in September and Sangiovese, Cabernet Sauvignon and Petit Verdot in October. Harvest was average in quantity but excellent in maturity.

HISTORY NOTES

- With the 2001 vintage, Villa Antinori became an IGT Toscana wine, allowing Antinori to have complete control of the winemaking process.
- The design of the label has remained unaltered since 1928 with only the very slightest modifications in 1990 and in 2001.

WINEMAKING NOTES

- The grapes were destemmed and given a soft pressing. Maceration took place in stainless steel tanks and lasted 8-12 days.
- The wine completed fermentation at differing temperatures depending on the varietal.
- Malolactic fermentation took place in November. A portion was transferred to French, American and Hungarian oak barriques.

TASTING NOTES

Villa Antinori 2018 is deep ruby red in color. Its nose is intense and complex defined by notes of wild berries; blueberries and black currants, and notes of toasted hazelnuts, spices and vanilla. A full-bodied palate is well rounded with supple velvety tannins and a long savory finish.