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Climate

The 2015 vintage was initially characterized by a cold and damp winter. Low temperatures and abundant rainfall slightly slowed winter pruning operations, which terminated during the first week of March. Ample groundwater in the soil and the rising temperatures registered during the month of April contributed to an excellent bud burst and vegetative growth of the vines. The spring months were followed by a typically Mediterranean summer with high daytime temperatures and very little rainfall along with important temperature swings between daytime heat and evening and nighttime coolness. These factors, together, led rapidly to a perfect ripening of the grapes for the production of “A” and an early harvest, which took place during the second week of September.

Vinification

The grapes come from vineyards selected and managed exclusively for the production of “A”. After the handpicking in successive passages through the vineyard, the grapes were destemmed and given a soft pressing. The must and skins remained in contact with one another at low temperatures for approximately 4-6 hours. This brief cold maceration favored the extraction of color and the more delicate aromatic components, thereby achieving a fresh must without astringent notes but with much aromatic character. The must then went into small stainless steel tanks where it fermented at a temperature of 61° Fahrenheit (16° centigrade). After the end of the fermentation the wine remained on its fine lees until bottling.

Historical Data

“A” represents the Antinori family’s challenge to produce a rosé wine of unquestionable quality made with the utmost care and passion that come from their love for this territory rich in charm and history and from a very old and traditional grape variety. The strong identity of Aleatico, an aromatic grape grown on soils of volcanic origin, produces a fascinating wine that is delicate and extraordinarily elegant.



Tasting Notes

A brilliant light pink in color, the wine first shows elegant floral notes of roses which then give way to more fragrant aromas of red berries and citrus fruit. Flavors of much finesse fuse with fruity notes and contribute to an excellent length and persistence.