



no image

Climate

The climate of the 2016 vintage was characterized by a cold and rainy winter with temperatures lower than normal seasonal averages. The low temperatures lasted for the entire initial part of spring, slowing bud burst in the vineyard and the start of the vine growth and development of the Aleatico. The spring season, on the whole cool, was followed by a warm and dry summer which contributed to a slow and gradual ripening of the grapes, bring the growing season back into balance. Good weather lasted until mid-September, allowing the Aleatico crop to be picked at excellent levels of health and ripeness.

Vinification

The grapes come from vineyards selected and managed exclusively for the production of “A”. After the hand picking, carried out in successive phases, the grapes which arrived in the cellars were softly pressed. The must then macerated on its skins at low temperatures for a short four to six hour period. This brief phase of skin contact at cold temperatures favored an extraction of color and aromatic substances, but the resulting must remained fresh and fragrant but without astringency. The must then fermented in stainless steel tanks at temperatures held to a maximum of 61° Fahrenheit (16° centigrade). Once the fermentation was over, the wine aged on its 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 tenuous pink in color, the nose offers delicate floral notes of roses which then leave space to the more fragrant aromas of red berry fruit. The palate is elegant, with much savor and crispness, which fuse harmoniously with the fruity sensations and an excellent length and persistence.