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Climate

The 2021 growing season began with a rather mild winter with temperatures that rarely dipped below zero. Rainfall was very limited but intensified during the month of March. Normally these climatic conditions would have prompted early bud break. However, late vine pruning in the vineyards delayed bud burst and avoided significant damage to Aleatico berries during the unusual frost incident at the beginning of April. Overall, summer weather was hot, but rainfall at the end of August lowered temperatures and allowed grapes to gradually progress to optimal ripeness. Harvesting operations took place the third week of September and was done in progressive stages as we repeatedly returned to the vineyards to pick only the finest ripest berries that could fully express the character and aromatic qualities of the Aleatico grape variety.

Vinification

Immediately upon arrival in the cellar, grapes harvested from Aleatico vineyards exclusively to produce “A” were destemmed and delicately crushed. The skins were left in contact with the must for cold maceration for a period of about 4 to 6 hours to allow for the extraction of color and the most delicate aromatic components, preserving the grape variety’s characteristic freshness and aromatic profile. The must was transferred into stainless steel vats for alcoholic fermentation at a controlled temperature of 16 °C (61 °F). “A” was aged in stainless steel vats 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” 2021 is a pale coral rose color. Aromatic intensity on the nose is outstanding: floral notes of roses, typical of this grape variety, mingle with fragrant sensations of apricots, raspberries, and lychees. The palate is fresh and savory accompanied by fruit flavors that define this well-balanced and elegant Rosato.