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Climate

The 2017 vintage was characterized by a climate which was generally hot and dry. After a cold winter with light rainfall, the spring was marked by mild temperatures which favored a regular bud break and an excellent flowering and bud set of the Aleatico grapes. Above average temperatures for the season and scarce rainfall from June on, a climate which lasted throughout the summer, led to an early ripening of the crop. Picking took place in a series of phases, passing through the vineyard on different occasions to select the finest grapes. The harvest was a precocious one, beginning during the first week of September in order to preserve the characteristic freshness and varietal personality of Aleatico.

Vinification

Once in the cellar, the grapes, sourced entirely from the Aleatico vineyards selected for the production of “A”, were destemmed and given a soft pressing. The must and its skins were given a cold, four to given hour, maceration to extract the color and the most delicate aromatic substances while preserving as well the characteristic freshness and fragrance of the variety. The must went into small stainless steel tanks where it fermented at a temperature held to 61° Fahrenheit (16° C). In the following phase, “A” 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” is a brilliant light pink in color. The nose is delicate, and the typical notes of roses fuse with fragrant sensations of red berry fruit. The palate surprises with its elegance and persistence, marked as well by an excellent freshness, bracing and savory, which is fully balanced by the fruity notes.

Awards

Luca Maroni 92/100 IT