



Climate

The 2009 vintage was characterized by a winter of mild temperatures and abundant rainfall which contributed, during the first half of April, to an excellent bud break. Between April 20th and May 15th temperatures were notably lower than seasonal averages; this unusual cold spell slowed down the development of the vegetation which started up, however, once again, with the warmth of late May. Bud set, as usual, took place in early June. Vegetative growth and development continued in a positive manner thanks to an early summer which was somewhat rainy for the season. This rainfall allowed the vines to maintain a balanced vegetation even during the hot month of August, guaranteeing a complete color change of the grapes. Good temperature swings between daytime heat and nighttime coolness during the month assisted in a steady ripening and to healthy and perfectly intact grapes at the moment of picking. The harvest itself, which began in late September, took place under warm and dry weather which allowed the grapes to be picked at optimal ripeness levels. The resulting wine is balanced, sweet, and intense.

Vinification

The grapes, picked when perfectly ripe, were divided into two parts: the first was immediately fermented, the other placed in specially designed drying areas, dry and well ventilated, in order to increase their aromatic and structural concentration. The winemaking process, nonetheless, was exactly the same for both: after destemming and pressing, the must underwent a week-long cold pre-fermentation maceration on its skins which assisted the extraction of the complex aromatic gamut, of the typical color, and of the balanced, intense structure. The must was then run off its skins and fermented at low temperatures, below 20° centigrade (68° Fahrenheit). Once the desired level of residual sugar was reached, the fermentation was blocked by a sudden lowering of the fermentation temperature. The wine was aged at low temperatures until its bottling.

Historical data

The Aldobrandesca farm is situated near the historic hamlet of Sovana in southern Tuscany. The first vintage to be produced was the 1997. This wine is distinguished by its personality, its drinking pleasure, and by the typical aromatic richness of its nose and palate.




Marchesi
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Tasting Notes

The wine shows intense notes of roses, tea, ripe plums, and strawberries. On the palate it is ample, full, velvety in texture, and with an aftertaste dominated by the typical fruit and floral notes of its grape.