



Tignanello 2006

Classification

Toscana IGT

Vintage

2006

Climate

After a particularly cold and wet autumn, followed by severe winter temperatures with persistent rain, the vines budded late compared to the average in preceding years. The spring was also wet, but without affecting the regular formation and growth of the bunches. The second half of July saw very high temperatures, but the weather changed again in August, with rain and below average temperatures. Excellent weather conditions in September and October, together with normal day and night temperature differences, allowed the grapes to ripen perfectly and the harvested crop was both abundant and of quality. The harvest of the Sangiovese grapes was concluded in the end of the first week of October and the Cabernet in the second.



Vinification

The weather conditions during the harvest ensured a very high quality crop. Particular attention was paid to grape selection in the vineyard, so that only perfect bunches arrived in the cellar. As always, great attention was paid to the fermenting and extraction processes, using délestage and overpumping to maintain the natural aromas of each grape variety and the intense color. Fermentation of all three grape varieties was carried out at an average of 27° and no higher than 31°, to best preserve the true aromas, flavors and varietal character of the fruit. The musts showed great complexity from the start, but above all, especially in the case of the Sangiovese, abundant varietal character, evident in the aromas, elegance and color, the first signs of a potentially great vintage. After alcoholic fermentation, the wines were racked into new oak barrels to undergo malolactic fermentation, which occurred by the end of the year. The wines were then blended and aged in barrel for 12 months, then racked off and, after a careful tasting of each barrel, the wine was bottled. The wine was released after a further year in bottle.

Historical Data

Tignanello is produced exclusively from the vineyard of the same name, a parcel of some 140 acres (57 hectares) with limestone-rich soils and a southwestern exposure at 1150-1325 feet (350-400 meters) above sea level at the Tignanello estate. It was the first Sangiovese wine to be aged in small oak barrels, the first modern red wine to use such non-traditional varieties as Cabernet in the blend, and among the first red wines from the Chianti Classico area to be produced without white grapes. The wine, originally called "Chianti Classico Riserva Vigneto Tignanello" (a Chianti Classico Riserva from the Tignanello vineyard), was produced for the first time from a single vineyard parcel in 1970, when the blend contained 20% of Canaiolo and 5% of Trebbiano and Malvasia, both white grapes, and the wine aged in small oak barrels. In 1971 it became a Tuscan red table wine rather than a Chianti Classico, and was called Tignanello. In the 1975 vintage the percentage of white grapes was definitively eliminated from the blend. Ever since 1982, the blend has been the one currently used. Tignanello is bottled only in favorable vintages, and was not produced in 1972, 1973, 1974, 1976, 1984, 1992, and 2002.

Tasting Notes

On release, Tignanello 2006 has a very intense ruby red color and balanced ripe red fruit and spicy aromas on the nose. It has a full, rich and round rich palate, dense without hiding its great elegance and complexity. A powerful wine, yet fine and pleasant to drink, with good length and an aftertaste packed with chocolate and citrus fruits. The tannins are pronounced, but smooth and silky, which, together with balanced acidity, assures Tignanello good ageing potential.