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Climate

From the climatic point of view, the 2015 vintage was characterized by scarce rainfall, sunshine, and much heat. The growth of the vines was a regular one thanks to the reserves of ground water accumulated in the soil during the winter and to warm temperatures as well. From mid-July all the way through August, high heat slowed down the various phases of ripening which would otherwise have terminated well in advance of the normal period. Thanks to this climate, the harvest took place at the normal time and with proper ripeness levels. The grapes, in general, showed high sugar levels and a normal acidity. Picking began during the last week of August for the Pinot Grigio and Pinot Blanc and then continued from mid-September on with the Riesling. The harvest concluded with the picking of the Trebbiano Toscano and Malvasia Toscana.

Vinification

The harvested grapes were destemmed and given a soft pressing. The must was chilled to a temperature of 50° Fahrenheit (10° centigrade) to favor a natural static settling of impurities. After 48 hours the must went into stainless steel fermenting tanks, where it fermented at temperatures held to a maximum of 64° Fahrenheit (18° centigrade) and was then held in stainless steel tanks at a temperature of 50° Fahrenheit. The preparation of the wine for bottling in small lots helped conserve freshness and fragrance.

Historical Data

Villa Antinori Bianco is one of the historic wines of the Antinori family. It was produced for the first time by Niccolò Antinori in the 1931 vintage and since then the label has remained virtually unchanged, as has the production philosophy, oriented towards a full representation of the wine's source, the place where its grapes are cultivated.



Tasting Notes

Straw yellow in color, the wine has elegant, fruity, and floral aromas, particularly notes of citrus fruit. It is balanced in flavor with a good persistence and length and a crisp, savory finish.

Awards

Wine Spectator 87/100 2016 - USA