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Climate

The 2016 vintage was characterized by a mild winter with abundant rainfall which allowed the vines to accumulate significant reserves of ground water in the soil for the warm and dry summer to come, one however which was not marked by excessive peak temperatures. This weather, together with the important temperature swings between daytime warmth and evening and nighttime coolness, assisted a balanced growth and development of the plants and favored both an excellent ripening of the crop and the conservation of their aromatic patrimony. The harvest began during the first week of September with the Pinot Gris, which was followed during the second half of the month with the picking first of the Pinot Blanc, Trebbiano and Malvasia Toscana and then, at the end of the month, with the Rhine Riesling.

Vinification

The harvested grapes were destemmed and then very softly pressed. The must was chilled to a temperature of 50° Fahrenheit (10° centigrade) to favor a natural static settling of the impurities and then fermented in stainless steel tanks at temperatures held to a maximum of 64° Fahrenheit (18° centigrade). The wine was held in stainless steel at a temperature of 50° Fahrenheit to best conserve aroma and freshness before bottling.

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

A straw yellow with greenish highlights in color, the wine shows elegant and subtle floral aromas with notes of citrus fruit. The taste is balanced with a fine persistence on the mineral-laced finish.