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Climate

The climate of the 2018 vintage was marked by a slight early lag in the growth and development of the vines, a delay then recovered by the time of bud burst. The successive phases of flowering and bud set were normal ones, assisted by mild temperatures and the excellent reserves of ground water in the soil during created in a spring which was somewhat rainy on the whole. The frequent rainfall which lasted from early March to early July were followed by sunny weather up until mid-August without, however, excessive heat or peak temperatures. The final fifteen days of the month were punctuated by occasional rainfall followed by days of fine weather with higher temperatures from September on. The harvest, which began during the final ten days of August with the Pinot Grigio, continued with the Pinot Blanc, Trebbiano, and Malvasia Toscana and concluded with the Rhine Riesling in early October.

Vinification

The harvested grapes were destemmed and then given a delicate pressing. The must was chilled to a temperature of 50° Fahrenheit (10° Centigrade) to assist a natural static settling of impurities; after 48 hours it went into stainless steel tanks where it fermented at a temperature held to a peak of 64° Fahrenheit (18° Centigrade). The wine was then held in stainless steel at a temperature of 50° Fahrenheit and the preparation of the wine for bottling was carried out in small lots in order to maintain both freshness and aromatic typicality.

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

Villa Antinori Bianco shows a straw yellow color with greenish highlights. The nose, fruity and floral, offers much finesse and elegance with notes of bananas, pineapple, white flowers, and candied fruit. The palate is balanced with a good persistence and savory mineral notes on the finish and aftertaste.