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Climate

After a generally dry autumn and winter with little rainfall, the spring of 2016 in Chianti Classico followed with fine weather conditions, favoring a bud break which was approximately ten days earlier than normal seasonal averages. Precipitation and cooler than usual temperatures marled the month of May and the first half of June, days which, nonetheless, did not influence critical phases of flowering and bud set. A warm and dry summer enabled the achievement of a high-level balance of grapes and vegetation and guaranteed a perfect ripening of the crop. The harvest period was a regular one with occasional moments of rain and long periods of sun and breezes, assisting an ideal period of ripening of all of the varieties which were planted. The picking was carried out during the second half of the month of September and terminated during the month of October.

Vinification

The grapes, after destemming and after being given a delicate pressing, went into stainless steel fermenting tanks where it went through a long fermentation process at a controlled temperature maintained at a level no higher than 86 ° Fahrenheit (30 ° Centigrade). The maceration on the grape skins lasted approximately fifteen days during which time soft and controlled extraction techniques were utilized to attain aroma, structure, and sweet tannins. At the end of the malolactic fermentation, carried out in stainless steel tanks in the case of the Sangiovese and barriques of second and third passage with the other grape varieties, the various lots of wine were blended and continued to age in oak, principally in casks and, in lesser measure in oak barrels, up until the spring of 2019, the Villa Antinori was bottled in July of 2019.

Historical Data

Villa Antinori is, first and foremost, an idea, a way of conceiving the production of wine: on the one hand, experimentation and evolution, on the other hand, continuity in tradition. Sangiovese and other complementary grape varieties render their homage to an historic label and a wine with a long tradition; this name, in fact, is almost one hundred years old, as the wine was produced for the first time in the 1928 vintage. With the inauguration of the Antinori Chianti Classico cellars, the family wished to reinterpret a Tuscan classic with a Riserva offering which is both delicate and, at the same time, elegant and decisive in flavor.



Tasting Notes

Villa Antinori Chianti Classico Riserva 2016 presents an intense ruby red as a color. The nose shows notes of ripe red fruit, wild cherries and sensations of dried wild flowers along with spicy aromas of cinnamon and a pleasurable balsamic finish. The palate is balanced, savory, and vibrant with a long and persistent aftertaste which brings back the wine's ample spicy aromas and flavors.

Awards

Wine Advocate 92/100 USA **James Suckling** 92/100 USA