



## Villa Antinori Pinot Bianco 2023

### Classification

Toscana IGT

### Vintage

2023

### Climate

The 2023 winter season was defined by mild temperatures and intense rain showers that guaranteed good groundwater reserves in the vineyards. The arrival of spring came late due to rainfall that persisted throughout the season, keeping temperatures cooler than seasonal averages. The summer months brought a significant rise in temperatures which, together with long sunny days that are typical of the month of June, ensured excellent flowering and fruit set. These conditions accompanied the growth cycle until the beginning of veraison. Scattered rain showers in August restored good vegetative balance, creating optimal conditions during the ripening phase, which took place in the first half of September. The grape harvest of Pinot Bianco began the first week of September under sunny skies with mild temperatures.



## Vinification

Each parcel was harvested and fermented separately to preserve the territorial identity of each vineyard block. The grapes were destemmed and gently pressed. The must was cooled down to a temperature of 10 °C (50 °F) to favor natural clarification. After 48 hours, the clarified must was transferred to temperature controlled stainless steel tanks where alcoholic fermentation occurred at a temperature that did not exceed 16 °C (61 °F). The wine was aged in stainless steel tanks at a temperature of 10 °C (50 °F) up until bottling.

## Historical Data

Only grapes from the very best Pinot Blanc vineyards on our Monteloro estate, set in the hillsides behind Fiesole, are used to craft Villa Antinori. This is one of the Antinori family's historic wines that has captured a new expression able to express the harmony and sensations of an ancient territory renowned for the production of white wines.

## Tasting Notes

Villa Antinori Pinot Bianco is straw yellow in color with greenish highlights. The nose presents intense aromas of tropical fruit, especially mangoes and pineapples, that accompany notes of nettle and boxwood. The palate is rich, fresh with mineral notes and closes with an aftertaste that reflects fruity notes perceived on the nose.