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Climate

The 2020 growing season will be remembered as one of the coolest on record in the last five years at the Tenuta Monteloro estate. Well-distributed rain showers and average temperatures below seasonal averages best define weather trends from the beginning of spring through mid to late July. These climatic conditions encouraged slow, normal vine growth and favored an optimal, well-balanced vegetative cycle. August was hot with scattered rainfall during the final days of the month, which guaranteed temperature swings of about 10 °C (50 °F) between day and night. By harvest time mid-September, Pinot Bianco reached ideal ripeness with an excellent balance between sugar concentration levels, acidity and aromatic components.

Vinification

The harvested 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 that began at the end of February 2021.

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 hues. On the nose it's refined and elegant with notes of tropical fruit and hints of bell peppers and nettle. Its palate is full and rich with a long mineral finish.