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Climate

2018 was a year particularly favorable for Pinot Blanc. Springtime was rainy with cool temperatures, followed by hot dry weather at the very beginning of summer. The second half of summer brought frequent rain showers that mitigated the hot temperatures and allowed for optimal berry ripening, maintaining excellent freshness and intense aromas. The harvest of Pinot Blanc grapes for Villa Antinori began the second week of September.

Vinification

The harvested grapes were destemmed and gently pressed. The must was cooled down to a temperature of 10 °C (50 °F) to favor a natural settling of the impurities. After 48 hours, the clarified must was transferred to temperature controlled stainless steel tanks where alcoholic fermentation occurred at a temperature no higher than 18 °C (64 °F). The wine was held in stainless steel tanks at a temperature of 10 °C (50 °F).

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 is refined and elegant with hints of tropical fruits, pineapple, mango and acacia blossoms. It has a full palate, persistent with a good mineral structure.