



Vinsanto Marchese Antinori 2018

Classification

DOC

Vintage

2018

Climate

The 2018 growing season in Chianti Classico began with normal winter weather both in terms of temperatures and precipitation levels. Despite these climatic conditions, the vines went through bud break one week earlier than seasonal averages. Spring brought frequent rain showers and slightly lower temperatures, especially during the month of May. June and July were hot and dry, uninterrupted by extreme weather events. Occasional rainfall in August followed by dry breezy conditions at the beginning of September allowed Trebbiano grapes to reach optimal maturity. Harvesting activities took place between September 15th and 20th.



Fermentation and Aging

Grapes for Vinsanto were harvested exclusively from Antinori estate vineyards in the Chianti Classico region. Clusters were carefully selected in the vineyard and placed into small crates; in the cellar they were laid out manually on bamboo mats in the drying room at Tenuta Tignanello or hung in suspension in special movable frames at Tenuta Pèppoli. The grapes were left to desiccate until the end of December then were gently pressed to preserve their aromatic and organoleptic qualities. The must was introduced into small casks called caratelli, coopered with different types of wood in sizes varying from 50 to 200 liters where alcoholic fermentation took place. The fermentation process progressed slowly over a lengthy period of time and was then halted. Vinsanto Marchese Antinori was left to age in the caratelli for about 3 years then blended and bottled.

Historical data

The production of Vinsanto in Tuscany goes all the way back to the Middle Ages and the wine is considered a true regional specialty; the Antinori family has always produced it. The first vintage of the Vinsanto Tenute Marchese Antinori (a “natural” Vinsanto, not a fortified wine with alcohol added) was the 1987.

Tasting notes

Vinsanto Marchese Antinori 2018 is amber in color with golden hues. The nose presents delicate notes of chestnut flour, dried fruit, figs and candied bitter orange zest. The palate is refined, supple defined by outstanding freshness. Notes of cocoa powder and amaretti accent the finish.