



## Vinsanto Marchese Antinori 2020

### Classification

DOC

### Vintage

2020

### Climate

The 2020 growing season in Chianti Classico began with mild dry winter weather, only at the end of March did a cold spell affect the area. These climatic conditions prompted the vines to break dormancy early. Spring saw average rainfall with cool temperatures while the summer months were hot, uninterrupted by extreme heat events, with occasional rain showers that ensured an optimal growth cycle. The first half of September, the most critical period for the ripening phase of grapes for Vinsanto, was dry and sunny bringing perfectly healthy, whole grapes to peak ripeness. The grape harvest took place between September 8th and 10th.



## 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. 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 2020 is amber with golden hues. The nose presents sweet notes of dried apricots, dates, raisins and candied citron that follow over to pleasant hints of almond paste and marron glacé. On the palate, the entry is dense and mouth filling sustained by excellent freshness and sapidity. The long finish is defined by pleasant notes of acacia honey and chestnut flour.