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Climate

The early climate of the 2013 vintage, characterized by frequent rainfall during the winter months and lower than average temperatures during the spring, led to a ten to fifteen day delay in bud break compared to a normal season. A warm mid-July accelerated the ripening of the grapes, which then proceeded well during the rest of the summer. The climate of the month of September, thanks to much warmth and excellent temperature swings from daytime heat to evening and nighttime coolness, produced an optimal ripening of both the Trebbiano and the Malvasia crop, both picked between the 10th and 20th of the month.

Vinification

The grapes, sourced exclusively from various Antinori proprietary estates in Chianti Classico, were selected and picked into small packing cases. They were then placed manually on straw mats in the drying facility of the Tignanello estate and left to dry and raisin until December. At the end of this period of natural drying, the grapes were given a delicate pressing to best conserve all their flavor and aroma and the must went into small barrels of different sizes, from 13 to 52 gallons and coopered from various types of wood. There a long, slow, and often interrupted fermentation took place. The wine aged in barrel for three years and the various barrels were 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

A deep amber in color with golden highlights, the wine shows sweet aromas of walnuts and hazelnuts, chestnuts along with honey with subtle notes of citrus fruit in the background. The flavor are full, honeyed and is well supported by a vigorous and tonic acidity.