

Villa Antinori

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CHIANTI CLASSICO
denominazione di origine controllata e garantita

RISERVA



Category

Chianti Classico DOCG Riserva

Vintage

2013

Blend

90% Sangiovese

10% Cabernet Sauvignon

Alcohol

13.5%

Tasting Notes

The Villa Antinori Chianti Classico Riserva opens with aromas of red fruit with notes of balsamic and spice.

On the palate, flavors of berries and earth are supported by a firm structure and supple tannins. The flavors are balanced, with light acidity - typical of the Sangiovese grape.

ANTINORI 2013

VILLA ANTINORI CHIANTI CLASSICO DOCG RISERVA

Climate

- The 2013 vintage began with frequent rainfall in the winter and cold temperatures in the spring. This delayed bud break by 10-15 days.
- Hot and dry weather began in mid-July and lasted through the end of the summer.
- The temperature swings between daytime heat and cool evenings created ideal ripening conditions for the crop.
- Harvest began a little later than previous vintages. The picking of Sangiovese began on September 25 and the Cabernet was sourced in mid-October.

Historical data

- The first vintage of Villa Rosso Chianti Classico Riserva was made in 1928.
- With the 2010 vintage, Marchesi Antinori added Villa Antinori Chianti Classico Riserva to the Villa Antinori Toscana IGT Rosso and Bianco.
- The wine is fermented and aged at the new Antinori nel Chianti Classico Cellars in Bargino, in the Chianti Classico area.

Vinification

- After the grapes were destemmed and given a light pressing, the must and skins went into temperature-controlled stainless steel tanks for one week.
- Fermentation began rapidly, and the period of skin contact lasted approximately 15 days with frequent pump-overs to extract soft, ripe tannins.
- The wine was aged in French and Hungarian oak barrels, where it completed malolactic fermentation.
- The wine was bottled in June 2015.