

## Marchese Antinori, Chianti Classico DOCG Riserva, Tenuta Tignanello Chianti, Italy



<b>Product code</b>	Alo423RC
<b>Grapes</b>	Sangiovese
<b>Country</b>	ITALY
<b>ABV%</b>	14
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Tenuta Tignanello
<b>Vintage</b>	2023



Vegetarian

TENUTA  
TIGNANELLO

### Producer

An iconic estate, producing Sangiovese based wines blended with Cabernet Sauvignon. A leading 'supertuscan'. Lying in the heart of Chianti on 319 hectares of land, the estate has two prized vineyards; Tignanello and Solaia. The soils of these vineyards originate from marine marlstone, rich in limestone and schist. The vineyards are instantly recognisable with the white stones reflecting the sunshine back onto the vines.

### Tasting Notes

An intense ruby red in color, the wine's nose shows ripe red fruit along with sustained sensations of vanilla and spices. The palate is ample and enveloping, balanced and vigorous with soft and silky tannins and the finish and aftertaste and long and persistent

### Viticulture

An Antinori family's historic label, since the 2011 vintage Marchese Antinori has been produced with grapes exclusively from the Tignanello vineyard. A wine that fully expresses the quality and elegance of Sangiovese grapes grown in this area

### Winemaking

Once the crop was in the cellars, the grape bunches were destemmed and given a soft pressing. The must which was obtained went into stainless steel fermentation tanks, where it fermented for approximately a week. The period of maceration on the skins was carried out with delicate extraction methods in order to assure a full extraction which, at the same time, maintained the elegance and suppleness of the tannins and structure. After the malolactic fermentation, which took place spontaneously by the end of the year, the blended wine was aged for approximately a year in 60 gallons French and Hungarian oak barrels. A further twelve month



period of bottle aging preceded commercial release.

Vinification Upon arrival in the cellar, the grapes were destemmed, gently crushed; the must was transferred into stainless steel tanks, where alcoholic fermentation occurred in about one week's time. Very gentle pump oversand délestage techniques were performed during maceration on the skins for an intense extraction while preserving elegant and supple tannins. Malolactic fermentation, which took place spontaneously, was completed by the end of the year. The wine was then blended and went into French and Hungarian oak barriques for approximately one year. Marchese Antinori Riserva was then bottled and given a further twelve-month period of bottle aging before being released.

## Awards

A