Marchese Antinori, Chianti Classico DOCG Riserva, Tenuta Tignanello

Chianti, Italy

Product code	AIo423RC
Grapes	Sangiovese
Country	ITALY
ABV%	14
Case Size	6
Closure Style	Cork
Producer	Tenuta Tignanello
Vintage	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 orginate 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 foran intense extraction while preserving elegantand supple tannins. Malolactic fermentation, which took place spontaneously, was completed bythe end of the year. The wine was then blended and went into French and Hungarian oak barriques forapproximately one year. Marchese Antinori Riserva was then bottled and given afurther twelve-month period of bottle aging before being released.

Awards

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