TINDAL
WINE MERCHANTS

Tignanello Toscana IGT, Tenuta Tignanello, Marchesi Antinori

Chianti, Italy



Product code	AIo823RB
Grapes	Sangiovese
Country	ITALY
ABV%	14
Case Size	12
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

Intense ruby red in colour. On the nose, the notes of ripe red fruit, together with cassis and blackberries, are in perfect balance with the hints of chocolate and liquorice. The palate is rich, ample, and vibrant and is endowed with lively and silky tannins which give a great complexity and an important length to the finish and aftertaste.

Winemaking

The 2015 vintage, regular in its various phases, will be remembered for the harvesting of completely ripe and healthy grapes thanks to the highly favorable weather during the entire growing season. Despite this fact, the level of attention remained very high both in the vineyard during picking operations and in the cellar when the crop arrived; here the selection of the grapes and the first phases of their working gave an important impetus to a further optimization of quality. During the fermentation in conical fermentation tanks, the must was macerated on the grape skins with extreme care and attention to the freshness of the aromas, the extraction of color, and a management of the tannins aimed at suppleness and elegance. The running of the wine off its skins took place only after careful daily tastings. Once the wine was separated from its skins, it went into oak barrels for a malolactic fermentation which further elevated the finesse and the complexity of the aromas. The aging process then

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B4 Centrepoint, Rosemount Business Park, Ballycoolin. Co. Dublin, D11 KH50
Tel:+353 (0) 1 866 5680 | Email: sales@tindalwine.com | www.tindalwine.com