

## Chianti Classico Riserva, Villa Antinori

Chianti, Italy



<b>Product code</b>	AI34ZZRC
<b>Grapes</b>	Sangiovese
<b>Country</b>	ITALY
<b>ABV%</b>	14.18
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Villa Antinori
<b>Vintage</b>	2023



Vegetarian



### Producer

Villa Rossa was first produced in 1928 by Marquis Niccolò Antinori, father of Piero, as the very first Chianti Classico intended to age and improve over time. In 2001, Piero Antinori inaugurated a new phase in the history of the wine, which then became a Tuscan IGT made from a selection of the finest grapes of the various Antinori family estates in Tuscany. The design of the label has remained unaltered since 1928 with only the very slightest modifications in 1990 and in 2001.

### Tasting Notes

"An intense ruby red in color, Villa Antinori 2013 shows aromas of red fruit well amalgamated with spicy and balsamic notes. The palate is ample and enveloping and features firm and supple tannins. The wine is very persistent and the aftertaste brings back the notes first felt on the nose" Villa Antinori Chianti Classico Riserva 2020 is ruby red in color. The nose delivers notes of cherries and cotton candy together with floral hints of violets and blood orange juice. The bouquet is completed by notes of rust accompanied by delicate aromas of agarwood. On the palate a velvety entry broadens into a flavorful, persistent sensation bringing forth spicy notes of tobacco and dark chocolate.

### Viticulture

The winery overlooks the countryside from a terrace surrounded by vineyards planted with Chianti Classico's most typical grape, Sangiovese, together with other varieties that were historically planted nearby: Canaiolo, Ciliegiole, Colorino, Malvasia Nera, and Mammolo. A small area is dedicated to international vines, Cabernet Sauvignon and Cabernet Franc.

### Winemaking



**Climate** The 2020 growing season in Chianti Classico began with mild, dry weather. Only in the last half of March did the area experience a short cold spell. These climatic conditions prompted earlier than expected budbreak but did not compromise vine development, optimal vine growth took place during the second half of spring when average rainfall and cool temperatures arrived. The summer months were hot but were undisturbed by extreme heat events. Intermittent rain showers provided the grape clusters with perfect growing conditions. The month of September, when harvesting operations got underway, was defined by increased precipitation levels, especially towards the end of the month, without adversely impacting the quality of the fruit. This additional precipitation ensured the grapes reached complete phenolic maturity. The grape harvest began with Sangiovese during the last half of September and was completed the first week of October with the other complementary varieties.

**Vinification** The grapes were destemmed and gently crushed then transferred into stainless steel vats where alcoholic fermentation took place at a controlled temperature that did not exceed 28 - 30 °C (82 - 86 °F). Maceration on the skins lasted for a period of approximately 10-14 days using controlled automated techniques to gently extract aromas, structure, and supple tannins. Sangiovese underwent malolactic fermentation in stainless steel vats while several lots of the other grape varieties went into second and third fill barriques. The various lots were blended and continued to age in oak, predominantly in larger format barrels and a smaller percentage in barriques, up until spring 2022. Bottling began in August 2022.