TINDAL
WINE MERCHANTS

Rosso Toscana IGT, Villa Antinori

Chianti, Italy



Product code	AI36ZZRC
Grapes	Sangiovese
Country	ITALY
ABV%	13.5
Case Size	6
Closure Style	Cork
Producer	Villa Antinori
Vintage	2024

Vegetarian

Marchesi
ANTINORI
26 GENERAZIONI

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 unaltererd since 1928 with only the very slightest modifications in 1990 and in 2001.

Tasting Notes

Ruby red in colour. The nose is intense, captivating and defined by fruity notes of black cherries and blackcurrant with hints of cocoa and coffee. The pleasant bouquet is completed by aromas of spices and boxwood. The enveloping palate presents supple, velvety tannins sustained by excellent freshness and sapidity.

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, Ciliegiolo, Colorino, Malvasia Nera, and Mammolo. A small area is dedicated to international vines, Cabernet Sauvignon and Cabernet Franc.

Winemaking

Vinification Harvested grapes were destemmed, gently crushed,and then transferred to temperature controlled stainless steel tanks. Alcoholic fermentation was completed in 5-7 days, temperatures during fermentation of Cabernet, Sangiovese and Petit Verdot never exceeded 28 °C (82 °F) coaxing the gentle extraction of colorand supple tannins.

Fermentation temperatures for Syrah and Merlot never exceeded 25 ºC (77 ºF) to preserve the grape varieties'aromatic compounds. Maceration of the skins took place overa period of 8-12 days. Following malolactic fermentation, which took place in Octoberand November, the wine was then transferred to French and Hungarian oak barriques foraging. Villa Antinori was bottled starting in July 2022.