TINDAL
WINE MERCHANTS

Bianco Toscana IGT, Villa Antinori

Chianti, Italy

Product code	AI38ZZWC
Grapes	Trebbiano
Country	ITALY
ABV%	12
Case Size	6
Closure Style	Cork
Producer	Villa Antinori
Vintage	2025

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

Villa Antinori Bianco is straw yellow with greenish hues. The nose is intense and refined with notes of orange blossoms that lead over to fruity aromas of pineapples, golden apples and bananas. The palate is fresh, pleasantly tense, defined by mouth filling flavours and a mineral finish.

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 and delicately pressed. The must was chilled to atemperature of 10 °C (50 °F) to favor natural clarification. After 48 hours, the must was transferred to stainless steel tanks where alcoholic fermentation took place atatemperature that did not exceed 18 °C (64 °F). The wine wasaged in stainless steel tanksata controlled temperature of 10 °C (50 °F) up until bottling

which took place starting in November 2022