

## Bianco Toscana IGT, Villa Antinori

Chianti, Italy



<b>Product code</b>	AI38ZZWC
<b>Grapes</b>	Trebbiano
<b>Country</b>	ITALY
<b>ABV%</b>	12
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Villa Antinori
<b>Vintage</b>	2024



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

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, Cilieggiolo, 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 a temperature 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 at a temperature that did not exceed 18 °C (64 °F). The wine was aged in stainless steel tanks at a controlled temperature of 10 °C (50 °F) up until bottling.

which took place starting in November 2022