



Villa Antinori Rosso 2017

Classification

Toscana IGT

Vintage

2017

Climate

The 2017 growing season was marked by higher than average temperatures and dry climatic trends, interrupted by occasional but substantial rain showers. These conditions prompted early bud break and anticipated all subsequent stages of vine development, limiting its vigor. Harvesting activities began earlier than in 2016. Picking began at the end of August with Merlot, continued the first week of September with Syrah and was completed with Sangiovese, Cabernet and Petit Verdot. This year's vintage had lower yields but grapes were of excellent quality.



Vinification

Harvested grapes were destemmed, gently crushed and then transferred to temperature controlled stainless steel tanks. Alcoholic fermentation took place over a period of 5 to 7 days while maceration on the skins lasted for 8-12 days. Temperatures during fermentation of Cabernet, Sangiovese and Petit Verdot did not exceed 28 °C (82 °F) coaxing the gentle extraction of color and supple tannins. Fermentation temperatures for Syrah and Merlot never exceeded 25 °C (77 °F) to preserve the grape varieties' aromatic compounds. Malolactic fermentation took place during the months of October and November and the wine was then transferred to French, Hungarian and American oak barriques for aging. Villa Antinori was bottled as of July 2019.

Historical Data

Villa Antinori is, above all, an idea, a way of conceiving the production of wine: as evolution and experimentation on the one hand and as fidelity to history and tradition on the other hand. Villa Antinori was created in 1928 by Niccolò Antinori, father of Piero Antinori, as the first Chianti Classico intended to last and improve over time. In 2001 Piero Antinori inaugurated a new phase for Villa Antinori which became a Tuscan IGT (Typical Geographical Indication). The design of the label has remained virtually unaltered over the course of the long history of the wine.

Tasting Notes

Villa Antinori 2017 is ruby red in color. Its nose is complex and offers notes of wild berries such as bilberries, and plums that blend with hints of toasted hazelnuts, spices and vanilla. Its palate is full-bodied, round with soft velvety tannins with a long savory finish.