



## **Classification:**

Chianti Classico DOCG Riserva

## **Blend:**

90% Sangiovese, 10% Cabernet

## **Climate:**

The 2013 vintage was characterized by frequent rains during the winter months and lower than usual temperatures during the spring. But burst took place from ten to fifteen days later than in an average growing season. The heat of mid-July accelerated the ripening of the grapes, which proceeded during the rest of the summer. The high temperatures and the excellent temperature swings from daytime heat to evening and nighttime coolness during the month of September led to a fine ripening of the crop. Picking, generally later than in previous vintages, began on September 25th with the Sangiovese and concluded in mid-October with the Cabernet.

**Vinification:**

The grapes were given a soft destemming and pressing, and the must went into stainless steel fermenting tanks, where it fermented for a week at temperatures held to a maximum of 82°-86° Fahrenheit (28°-30° centigrade). The period of skin contact, which lasted an additional eight or nine days, was managed with soft extraction techniques aimed at a complete extraction but one which preserved the suppleness of the tannins as well. After the malolactic fermentation, which took place in stainless steel tanks for the Sangiovese and in oak barrels for the Cabernet. A master blend of the wine was made and went in big barrels and partially in small barrels of Hungarian oak until Spring. The wine was bottled in June 2015.

**Historical data:**

From 2010 on Villa Antinori has found a second youth and, with the opening of the new Chianti Classico cellars, a new home as well. The Antinori family, with this offering, has wished to render homage to an historic label and a wine with a long tradition. The first vintage was the 1928 and, up until the year 2000, the wine represented over time the house's concept of Chianti Classico.

**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.