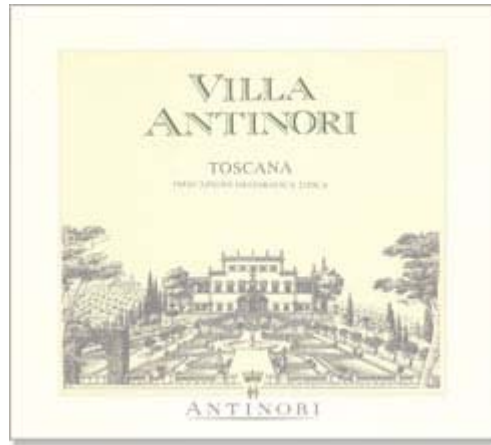


## Villa Antinori bianco



### Origin

Toscana - Indicazione Geografica Tipica

### Vintage

2008

### Grapes

70% Trebbiano and Malvasia, 30% Pinot Bianco and Pinot Grigio

### Climate Vintage

In 2008 in all of Tuscany we had a rather rainy spring, which created several problems in the first phase of plant growth, especially during the flowering period. The substantially dry summer re-balanced the aromas, sugar-levels, and acid and mineral components.

### Vinification

The harvest began with Pinot Grigio and Pinot Bianco at the beginning of September and continued to the beginning of October with Trebbiano. The grapes were destemmed and pressed in a very gentle manner. The must was refrigerated to a temperature of 10° C in order to encourage natural clarification, and was transferred to stainless steel tanks kept at controlled temperatures. There, alcoholic fermentation took place at temperatures not exceeding 18° C. The wine was then kept in the steel tanks at temperatures of 10° C (in order to preserve the fragrance), until the time of bottling. Alcohol : 12.0% Vol.

### History

Villa Antinori was first produced with the vintage of 1931 by Niccolò Antinori. Since then, the label has practically remained unaltered, just like the company's philosophy of wine-production, fingerprinted with "Tuscanity".

### Taste

With golden straw-like hues, this wine has an intense yet refined aroma with floral and aromatic notes of yellow rose. On the palate, the wine has good body, is fresh and soft, and has a lingering aromatic character. Very pleasant to drink.

If you wish to have more information about our wines, pls e-mail to: [winesinfo@antinori.it](mailto:winesinfo@antinori.it)

