



Tignanello



Origin: Toscana - Indicazione Geografica Tipica

Vintage: 2005

Grapes: 85% Sangiovese, 10% Cabernet Sauvignon and 5% Cabernet Franc

Climate Vintage: A rainy autumn and a winter with fairly low average temperatures and some snow, resulted in later development of foliage (12-15 days) than last year. As if to compensate for this delay, favourable spring weather conditions enabled the vines to develop about 10 days earlier than average. The months of June, July and August were unusually cool with average temperatures of 24°C and plenty of rain in August. This created some problems for the ripening process and the subsequent harvest but the grapes harvested were healthy and completely ripe, up to the standard of recent vintage years and rich in potential.

Vinification: The weather conditions during the harvest made very careful selection of the best grapes necessary, especially in the case of the Sangiovese. As in previous years, great care was taken during the fermentation and extraction phases, carrying out more frequent but less intense délestage and pumping over to obtain the best results for colour and tannins. For all three varieties, fermentation took place at an average temperature of 27°, and an absolute maximum of 31°, to preserve as greatly as possible the aromas and typical features of the fruit. From the beginning the must showed great complexity and above all (in the case of the Sangiovese) very typical varietal aromas and elegance. After devatting, at the end of alcoholic fermentation, the wines were placed in new oak barriques where malolactic fermentation took place by the end of the year. They were then blended and aged for 12 months in barriques, raked and then tasted barrique by barrique before bottling. After another year ageing in the bottles the wine was released for sale. Alcohol: 13.5% Vol.

Taste: Very intense ruby red colour. Nicely expressed varietal aromas with hints of black berry fruit. The palate is weighty, dense and vibrant with complex structure thanks to support of the acidity. Long and lingering with hints of chocolate, coffee and marmalade in the aftertaste. The beautifully handled tannin from the wine and wood blend making Tignanello a very complex, stylish and sophisticated wine.

