



## Marchese Antinori



**Origin:** Estate grown - Chianti Classico DOCG Riserva

**Vintage:** 2003

**Grapes:** 90% Sangiovese, 10% Cabernet Sauvignon and other complementary red varieties

**Climate Vintage:** 2003 will be remembered as one of the hottest years in recent decades. In late March the winery's weather station recorded maximum temperatures of over 20°C, climbing to over 30°C in early May and close to 40°C in August. A record total of 2400° in daytime was recorded by heat summation, (which expresses the energy received by the vineyard during its vegetative-productive phase) compared to an average of 2000°. From early June until the harvest there were only four significant rainfalls, roughly one per month, which allowed the grapes to ripen well despite limited water.

**Vinification:** Given the weather, some of the Marchese Antinori harvest took place early: some of the Cabernet and Sangiovese grapes were already ripe by mid-September. Vinification adapted to the use of techniques better suited to hot weather: the rich extractability of the polyphenolic components enabled maceration to take place at 25°C, lasting a maximum of 7 days for the Sangiovese and 10 days for the Cabernet. Alcoholic fermentation of both varieties took place separately in stainless steel vats and the principal extraction technique used was déléstage. When alcoholic fermentation was complete the wines were devatted. Malolactic fermentation took place spontaneously before the end of November in new one- or two-year-old Allier and Tronçais barriques. The wines were blended at the end of malolactic fermentation and remained in the barriques for another 12 months, with racking in the air as necessary. At the end of the ageing period the wine was tasted barrique by barrique and the necessary selection made, after which it was bottled. It was finally released after another year ageing in bottles. Alcohol: 13,5% Vol.

**History:** Marchese Antinori is produced, exclusively from the finest, most highly selected grapes grown on the Antinori Santa Cristina, Pèppoli and Badia a Passignano estates in the Mercatale Val di Pesa zone in Chianti Classico.

**Taste:** Intense ruby red colour with light garnet hues. Vibrant aromas of citrus marmalade, dried fruit and sultanas. Full-bodied, solidly structured lingering palate with a pleasantly tannic finish. Hints of liquorice in the aftertaste.

