



Marchese Antinori



- Origin:** Estate grown - Chianti Classico DOCG Riserva
- Vintage:** 2004
- Grapes:** 90% Sangiovese, 10% Cabernet Sauvignon and other complementary red varieties
- Climate Vintage:** Following a very rainy autumn and a cold winter with abundant heavy rain, budbreak took place about 10-15 days later than average. There was frequent rainfall and cool temperatures during flowering and the foliage developed well although the initial delay also applied to the veraison and ripening phases. The harvest also took place a couple of weeks later than previous years, and was accompanied by frequent and quite heavy rain. Unlike 2003, with its high temperatures and drought, 2004 will be remembered for the cool, wet weather.
- Vinification:** Due to the weather, the selected grapes were harvested about two weeks later than usual for the two main varieties (Sangiovese and Cabernet). After destemming and soft crushing, the grapes were placed in stainless steel vats where alcoholic fermentation took place. The phenolic and aromatic components were slower to be extracted than in the hot dry 2003, and in the cellar this meant longer maceration, slightly higher fermentation temperatures and more frequent racking and délestage. After alcoholic fermentation, malolactic fermentation took place spontaneously by the end of the year when the wine was in French 225-litre barriques used for the second and third time. After malolactic fermentation the wines were selected, blended and replaced in the same barriques for about 14 months. At the end of the ageing period, every single barrique was tasted and the necessary selections made, after which the wine was bottled, and aged in the bottles for another y Alcohol : hol: 13.5 %
- 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. Spicy hints of cinnamon and cloves, alongside oaky and piquant peppery aromas. A rounded, creamy, sweet and well-balanced palate throughout the tasting. The aftertaste mainly expresses aromas linked to the ageing period - incense, balsamic hints and more spice.

