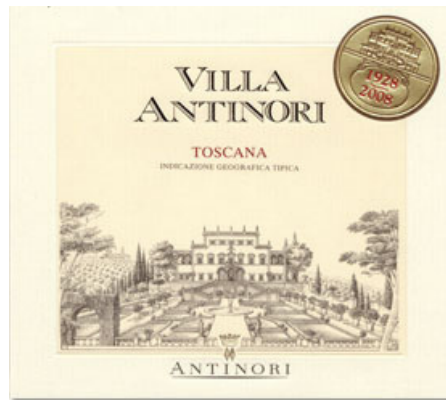




## *Villa Antinori*



**Origin:** Toscana - Indicazione Geografica Tipica

**Vintage:** 2005

**Grapes:** 55% Sangiovese, 25% Cabernet Sauvignon, 15% Merlot, 5% Syrah

**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 month 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:** After destemming and soft crushing maceration lasted 8-15 days, according to the grape variety and ripeness, in stainless steel vats. During this phase the wine completed fermentation at differing temperatures for the various varieties and origins: 25°C for the Syrah and Merlot (to extract the typical varietal aromas) and 30°C for the Cabernet Sauvignon. The higher temperature ensured extraction of the full body typical of this variety, boosting the Sangiovese in a particularly problematic year for ripening of polyphenolic substances. Malolactic fermentation was complete by the end of the year and the wine was placed in French, American and Hungarian oak barriques for 12 months. It was then bottled and aged in the bottles for at least 8 months before release. Alcohol : 13% vol.

**History:** Antinori has produced Chianti Classico, one of the most widely known wines in the world, for centuries. This particular wine was introduced in 1928 by Niccolò, Piero Antinori's father, as the first Chianti produced specifically to improve with age. Villa Antinori Riserva, which has become the bench-mark for Chianti Classico Riserva, is only produced in good vintage years. The wine's label, which had remained unchanged since 1928, was slightly restyled with the 1990 vintage.

**Taste:** Intense ruby red colour with purple hues. The nice hints of red berries and vanilla aromas from the oak are accompanied by good structure. The palate is complex and stylish with soft tannins.

