

## Vinsanto Tenute Marchese Antinori



### Origin

Vinsanto del Chianti Classico DOC

### Vintage

2004

### Grapes

Primarily Trebbiano with some Malvasia

### 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

The grapes, which are exclusively from the three Antinori estates in Chianti Classico, are carefully selected and picked at various times during the harvest. Those picked during the earlier part of the harvest have higher acidity, while those picked later have a higher sugar content, ensuring a correct balance between sugar and acidity at the end of vinification. Once picked, the grapes are spread by hand on special straw mats in the appassitoio, a large, airy loft situated on the estate of Tignanello, and left to dry until the end of December, when they are pressed. The must is then transferred into traditional small, 50-200 liter oak casks known as caratelli, where a long, slow alcoholic fermentation takes place, which is interrupted when the wine reaches at 15/16 %vol. The wine then ages in the caratelli for about 3 years, undergoes a very light filtration, and is bottled. Alcohol : 16% Vol.

### History

Vinsanto, also known as vino santo, has been made in Tuscany since at least medieval times, and was probably named 'holy wine' because of its use during the Mass. Antinori has been making vinsanto for centuries, but introduced the Vinsanto Tenute Marchese Antinori label with the 1987 vintage.

### Taste

A dessert wine bright yellow in colour with amber hues. Generous, complex aromas with hints of honey and dried fruit like apricots. A well-structured, pleasantly sweet and lingering flavour.

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