



## Villa Antinori Rosso 2020

### Classification

Toscana IGT

### Vintage

2020

### Climate

Mild winter weather and limited rainfall marked the beginning of the 2020 growing season, followed by a cool spring season. These climatic conditions encouraged normal budbreak and flowering that took place at the end of May. June brought rain and moderate temperatures. The summer months were relatively dry, and the climate stayed cool, only in the month of August did occasional heat spikes affect the area. Rain showers at the end of August guaranteed an optimal ripening phase benefitting from ideal temperature swings between day and night. The grape harvest began the second week of September with Merlot, continued with Syrah and Petit Verdot, and was concluded by mid-October with Sangiovese and Cabernet.





## Vinification

Harvested grapes were destemmed, gently crushed, and then transferred to temperature controlled stainless steel tanks. Alcoholic fermentation was completed in 5-7 days, temperatures during fermentation of Cabernet, Sangiovese and Petit Verdot never exceeded 28 °C (82 °F) coaxing the gentle extraction of color and supple tannins. Fermentation temperatures for Syrah and Merlot never exceeded 25 °C (77 °F) to preserve the grape varieties' aromatic compounds. Maceration of the skins took place over a period of 8-12 days. Following malolactic fermentation, which took place in October and November, the wine was then transferred to French and Hungarian oak barriques for aging. Villa Antinori was bottled starting in July 2022.

## Historical Data

Villa Antinori was first crafted in 1928 by Marchese Niccolò Antinori, Piero Antinori's father, as the Antinori family's signature wine; an exceptional wine that can represent the family's history, identity and continuity like no other. *"Villa Antinori is a full-blooded Tuscan red [...] which grapes are grown, mature and are harvested from our Tuscan estates and then fermented and aged in the Antinori family estates."* Piero Antinori.

## Tasting Notes

Villa Antinori 2020 is ruby red in color. The nose is intense, captivating and defined by fruity notes of black cherries and black currant with hints of cocoa and coffee. The pleasant bouquet is completed by aromas of spices and boxwood. The enveloping palate presents supple, velvety tannins sustained by excellent freshness and sapidity.