

Antinori Tignanello, Toscana

£128.00

Vintage: 2017
Bottle Size: 75cl
Alcohol %: 13.50%
Country: Italy



Description: A very intense ruby red in color with purple highlights, the wine is immediately and suavely convincing in its aromas and harmonious in its expression of the characteristics of Chianti Classico as a zone. The nose is redolent of licorice, violets, and cherries under spirits together with notes of vanilla, chocolate, and sweet toasty oak, all of excellent intensity and sweet elegance. Fresh and savory flavors on the persistent finish.

Cepages: Sangiovese, Cabernet Sauvignon

Group: Italy

Sub group: Tuscany

Colour: Red

Closure: Cork

Producer: Marchesi Antinori

Website: <http://www.antinori.it>

Organic/Bio Status:

Food / cocktail match: This stunning wine would be a great match for a juicy Tuscan Fiorentina steak.

Food / cocktail recipe:

Press 'Dense and intensely flavoured, with violet, blackcurrant, blackberry, graphite, wild herb and spice aromas and flavours, this is concentrated and solidly built, yet also harmonious, vibrant and pure. Approachable now, but should be better in a few years. Sangiovese, Cabernet Sauvignon and Cabernet Franc. Best from 2021 through 2035 -94 Points' Wine Spectator, November 2018

"The 2009 Tignanello is quite beautiful. Cedar, graphite, sweet herbs, licorice and leather add complexity to a core of highly expressive red

fruits. The 2009 impresses for its energy, drive and focus. Today, the 2009 comes across as slightly understated relative to many recent vintages, especially 2007 and 2008. There is a silkiness and polish that is reminiscent of the 2004." - 94 points, The Wine Advocate, June 2012

Awards

Other Info:

75% Sangiovese, 20% Cabernet Sauvignon, & 5% Cabernet Franc.
Tenuta Tignanello is situated between the Greve and Pesa valleys in the heart of Chianti Classico. Of the 147 hectares of vineyards, forty-seven hectares of ideal marl and limestone soil are used for Tignanello itself. White stones have recently been laid under the rows, reflecting light back to the vines and improving the maturation of the grapes. For all three varieties, fermentation took place at 27-31°C. After devatting, the lots were transferred to new oak barrels for malolactic fermentation. The wine was then blended and aged for twelve months in barriques, racked and then tasted barrel by barrel before bottling. After another year ageing in the bottles, the wine was released.