



CHIANTI CLASSICO DOCG RISERVA

2020 Marchese Antinori Tenuta Tignanello

VINTAGE NOTES

- Chianti Classico's 2020 growing season began with a mild and dry winter. The only exception was a brief cold spell towards the end of March.
- Weather conditions prompted a significantly early bud break. The second half of spring was cool with frequent rain showers.
- Summer brought hot temperatures without extreme heat events and occasional rain showers. These conditions resulted in optimal development of grape clusters.
- Harvest began around September 20th with Sangiovese and concluded on October 9th with Cabernet Sauvignon.

WINEMAKING NOTES

- Grapes were gently de-stemmed and pressed. Maceration took place in stainless steel tanks through soft extraction methods.
- Fermentation took place over seven days. The wine remained in contact with its skins to achieve maximum flavor extraction.
- The wine was racked and aged for a year in French and Hungarian oak. The wine was bottled and aged for an additional 12 months prior to release.

TASTING NOTES

The 2020 Marchese Antinori Chianti Classico Riserva is an intense ruby red color. Expressive on the nose with fresh red fruit and floral notes. The rich bouquet is accented by sweet notes of white chocolate and spice. The palate is smooth and supple with elegant flavors with vibrant tannins and a persistent finish.

ALCOHOL: 14%

BLEND:

Primarily Sangiovese with other complementary varieties