**Villa Antinori Chianti Classico DOCG Riserva**

**Climate**
The fall of 2009 and the winter of 2010 in the Chianti Classico production zone were characterized by frequent rain, cold temperatures and by a series of snowstorms from late 2009 through the first half of March. This weather pattern delayed bud-break.

The months of April, May and June were characterized by substantial rainfall and by lower than average temperatures, further delaying vine growth. The weather changed in late July and early August with the arrival of slightly warmer temperatures along with three separate rainstorms, which again slowed down the growth and veraison of the grapes. The unusual weather forced a careful and attentive crop thinning aimed at lessening the size of the crop and selecting only the healthiest bunches for further development. Summer, which began in July with high temperatures and dry weather, contributed to excellent development of the grape clusters and a recovery of the time lost earlier in the season.

Harvest began in early September; a month that alternated warm, well ventilated, and sunny days with occasional rainstorms (at times somewhat intense) but regularly followed by strong north winds that rapidly dried the grapes and the vineyard microclimate. During this period the Sangiovese grapes ripened perfectly thanks to warm days and cool nights. This assisted the variety in completing its physiological ripening, enabling the grapes to be picked during the last ten days of September.

**Fermentation and Aging**
The grapes were destemmed and given a light pressing and the must and skins then went into temperature-controlled fermentation tanks. Fermentation began rapidly, and total skin contact lasted approximately twelve days with frequent pump-overs to extract soft, ripe tannins. The juice was gently pressed into small French and Hungarian oak barrels for 12 months of aging, during which time it completed malolactic fermentation. Part of the wine was racked into oak casks in the spring in order to further soften the tannins. The wine was bottled in early summer and was given a few months of bottle age prior to release.

**Historical Data**
With the 2010 vintage, Marchesi Antinori adds Villa Antinori Chianti Classico Riserva to the Villa Antinori Toscana IGT Rosso and Bianco. The new Antinori Chianti Classico Cellars in Bargino, in the Chianti Classico area, are the place where the wine ferments and ages. As the Antinori family likes to say: the new winery is “the home” of the Villa Antinori Chianti Classico Riserva.

**Category**
Chianti Classico DOCG Riserva

**Vintage**
2010

**Blend**
90% Sangiovese, 10% Merlot

**Alcohol**
14%