

## Antinori

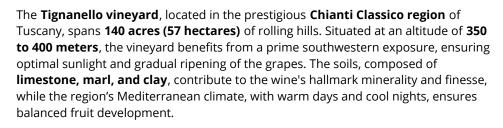
The 2014 Tignanello, crafted by the legendary Antinori family, showcases the bold innovation of Tuscany's Super Tuscans, blending Sangiovese, Cabernet Sauvignon, and Cabernet Franc into a wine of remarkable complexity and finesse.



# Tignanello 2014

Tuscany, Italy

## Region and Vineyards



The **2014 vintage** was challenging, with a rainy summer that initially disrupted the ripening process. However, September's warm and sunny days allowed the grapes to recover and achieve their full potential. This recovery highlights the resilience of the **Tignanello vineyard** and the expertise of Antinori's viticultural team. The result is a wine that reflects the unique terroir and its ability to thrive even in less-than-ideal conditions.

## Winemaking

The **2014 Tignanello** is a blend of **80% Sangiovese**, **15% Cabernet Sauvignon**, and **5% Cabernet Franc**, combining the vibrancy of Tuscan tradition with the structure and depth of international varietals. Harvesting was done by hand, with meticulous sorting to select only the finest fruit. Fermentation took place in **stainless-steel tanks**, designed to maximize color, aroma, and textural extraction.

After fermentation, the wine underwent **malolactic fermentation** in oak barrels, a process that softened its acidity and enhanced its aromatic complexity. The wine was aged for **12 to 14 months** in **French and Hungarian oak barrels**, a mix of new and one-year-old barrels, lending a subtle oak influence and enhancing its structure. The final blend was crafted several months prior to bottling, ensuring a harmonious integration of flavors and textures.



Alcohol :14,00 %

Composition: 75% Sangiovese, 15%
Cabernet Sauvignon, 10%
Cabernet Franc







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## **Tasting Notes**

- Color: Deep ruby red with garnet hues.
- **Aroma**: Intense and layered, featuring ripe red berries, black cherries, and plums, intertwined with notes of vanilla, spices, and hints of balsamic.
- **Palate**: Full-bodied and vibrant, with well-integrated tannins and flavors of dark fruit, licorice, and tobacco. A lingering finish underscores its elegance.

#### Did You Know?

**Tignanello** was one of the first wines in Tuscany to blend **Sangiovese** with international varietals like **Cabernet Sauvignon** and to age it in small oak barrels. It also broke away from Chianti Classico regulations by omitting white grapes from its blend.

## Wine Pairing Ideas

- **Bistecca alla Fiorentina**: The rich flavors of this Tuscan steak are a perfect match for Tignanello's robust structure.
- Osso Buco: The wine's acidity and tannins beautifully complement the slow-cooked flavors of this classic dish.
- **Wild Mushroom Risotto**: The earthy notes in the wine harmonize with the risotto's creamy and umami-filled profile.
- **Aged Pecorino Cheese**: The wine's complexity is highlighted when paired with the sharp and nutty flavors of this Tuscan cheese.



#### Wine Enthusiast (WE): 95 Points (2014)

Exotic spice, cedar, purple flower, forest floor and wild berry are some of the aromas you'll find in this fragrant, focused red. It's loaded with finesse, delivering juicy Marasca cherry, cassis, star anise and white pepper with remarkable precision. It's fresh and balanced by vibrant acidity and elegant, fine-grained tannins. Drink 2019–2029.



#### James Suckling (JS): 94 Points (2014)

Really pretty aromas of currants and roses follow through to a medium body, firm and silky tannins and a fresh finish. Very well done for 2014 and a wonderful Tignanello to drink now or later. Better in 2019.



#### Wine Spectator (WS): 93 Points (2014)

A black currant thread winds through this dense red, with cherry, leather, earth, iron and mineral flavors. Sangiovese, Cabernet Franc and Cabernet Sauvignon. Best from 2020 through 2033.



