

Antinori

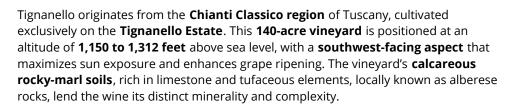
Tignanello 2015 is a hallmark of Tuscan winemaking, combining the richness of Sangiovese with the structure of Cabernet Sauvignon and Cabernet Franc in a wine of exceptional elegance and balance.



Tignanello 2015

Tuscany, Italy

Region and Vineyards



The **2015 vintage** benefited from a classic growing season. A cold, dry winter transitioned into a damp spring, ensuring strong flowering and bud set. Summer brought warm days and cool nights, fostering excellent vine and grape health, with no stress on the plants. Occasional rainfall in August further aided ripening, and the harvest took place under ideal conditions between **mid-September and early October**, ensuring grapes of exceptional quality.



The **2015 Tignanello** is a blend of **80% Sangiovese**, **15% Cabernet Sauvignon**, and **5% Cabernet Franc**, showcasing the perfect harmony between indigenous and international grape varieties. The grapes were carefully **hand-harvested** and underwent meticulous sorting to ensure only fully ripe berries were used. Fermentation and maceration occurred in **stainless-steel tanks**, focusing on extracting vibrant aromas, intense color, and smooth tannins.

Post-fermentation, the wine was separated from the skins and underwent a full **malolactic fermentation** in small oak barrels. The wine was aged for **12 to 14 months** in a combination of **French and Hungarian oak barrels**, with each lot aged separately based on grape variety and vineyard block. Before bottling, the final blend was assembled after a barrel-by-barrel tasting, resulting in a wine of exceptional balance and integration.



Alcohol:13,50%

Composition: 80% Sangiovese, 15% Cabernet Sauvignon, 5% Cabernet

Franc







Tignanello 2015

Tasting Notes

- Color: Deep ruby red with purple highlights.
- **Aroma**: Enticing notes of red fruit, such as cherries and plums, complemented by sweet spices and a hint of vanilla.
- **Palate**: Fresh and vibrant, with well-rounded tannins and flavors of ripe red berries, subtle spice, and a touch of earthiness. The finish is long, harmonious, and persistent.

Did You Know?

Tignanello was the first modern Italian red wine to blend **Sangiovese** with **Cabernet Sauvignon** and **Cabernet Franc**, and among the first to eliminate white grapes traditionally used in Chianti blends. It has set the standard for innovation in Italian winemaking.

Wine Pairing Ideas

- **Tagliata di Manzo**: The robust flavors of this Tuscan-style beef dish align perfectly with Tignanello's bold structure.
- **Porcini Risotto**: The earthy richness of porcini mushrooms complements the wine's vibrant fruit and spice notes.
- Lamb Chops with Rosemary: The wine's tannins and herbal nuances enhance the flavors of the dish.
- **Parmigiano Reggiano**: Aged Parmesan brings out the complexity of Tignanello, creating a delightful pairing.



James Suckling (JS): 98 Points (2015)

Fantastic aromas of dark berries, sandalwood and Spanish cedar that are ever so deep. Full body, an incredible spin of polished tannins and bright acidity. Incredible depth. Like looking over the edge of a skyscraper. Powerful and structured. A great Tignanello. A little more sangiovese than usual. Best since the legendary 1997?



Wine Spectator (WS): 97 Points (2015)

Dense and intensely flavored, with violet, black currant, blackberry, graphite, wild herb and spice aromas and flavors, 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.







Tignanello 2015

96

Robert Parker (RP): 96 Points (2015)

