Antinori

Crafted by the legendary Antinori family, this Chianti Classico Riserva 2022 marries Sangiovese purity with Tuscan soul in a wine of elegance, depth, and precision.

Marchesi ANTINORI
26 GENERAZIONI

Tenuta Tignanello 'Marchese Antinori' Chianti Classico Riserva 2022

Tuscany, Italy

Region and Vineyards

The **Chianti Classico** region is the historical heartland of Tuscan viticulture, nestled between Florence and Siena. Its unique combination of **galestro and alberese soils**, along with a temperate climate, provides an ideal environment for the noble Sangiovese grape to thrive. In 2022, the growing season was marked by **hot, dry conditions through spring and summer**, leading to healthy vines with moderate crop loads and excellent phenolic concentration.

A key moment arrived in mid-August, when timely rainfall and a cooling shift in temperature ensured **crucial diurnal variation** that enhanced aromatic development and retained acidity. The grapes for this Riserva were sourced from estate vineyards surrounding the Tignanello estate—vineyards that are **meticulously managed**, yielding fruit of exceptional balance and structure.

Winemaking

Harvest began in late September and concluded in early October. The grapes were **destemmed, gently crushed**, and vinified in **stainless steel tanks** at temperatures ranging from 28 to 30 °C. **Maceration on the skins lasted 10-14 days**, with gentle pump-overs and automated extraction to optimize aroma, structure, and tannin refinement.

Following fermentation, **Sangiovese underwent malolactic fermentation in stainless steel**, while other complementary varietals matured in **second and third-use French oak barriques**. The final blend was assembled in early 2024 and matured further in a combination of **large format oak casks and barriques**. Bottling began in July 2024, yielding a wine that is at once structured and aromatic, with aging potential and early accessibility.

Alcohol :13,50 %

Composition: 90% Sangiovese, 10% Cabernet Sauvignon

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Tenuta Tignanello 'Marchese Antinori' Chianti Classico

Tasting Notes

- **Color**: Ruby red with subtle garnet reflections.
- **Aroma**: Seductive and layered, with **blackberry, loquat jam, and raspberry jelly**, interwoven with refined notes of **tobacco leaf, candied citrus peel, sweet licorice, and cocoa powder**.
- **Palate**: Silky, savory tannins frame a **harmonious and enveloping mid-palate**, followed by a **long, vertical finish** revealing nuances of **rose petals and black tea**.

Did you know?

The label **"Marchese Antinori"** was introduced to reinterpret the family's nearly century-old Villa Antinori Riserva, originally released in **1928**, by emphasizing site expressiveness and Sangiovese purity. It stands as a testament to the **Antinori family's six centuries of Tuscan winemaking legacy**, and today it benefits from the advanced vinification techniques of the strikingly modern **Antinori nel Chianti Classico** winery, inaugurated in 2012.

Wine Pairing Ideas

- **Bistecca alla Fiorentina**: The wine's bold fruit and firm structure complement the rich umami of grilled Tuscan steak.
- **Wild boar ragù with pappardelle**: Sangiovese's acidity cuts through the richness of game meat and enhances the sauce's savory depth.
- **Aged Pecorino Toscano**: The salty intensity and nutty flavors of the cheese pair gracefully with the wine's tannic grip and floral lift.
- **Porcini mushroom risotto**: Earthy tones in the dish echo the wine's dark fruit and tobacco complexity.

95 Wine Spectator

Wine Spectator (WS) : 95 Points (2021)

This ripe style is fresh and harmonious, delivering plum, cherry and boysenberry fruit, with accents of earth, iron and eucalyptus. Supple in texture, with a beautifully integrated structure and long, complex aftertaste. Sangiovese, Cabernet Sauvignon and Merlot. Best from 2026 through 2043.

94

Robert Parker (RP) : 94 Points (2021)

This is one of the big surprises of this tasting and ultimately represents one of the best buys in the entire extended Marchesi Antinori portfolio. The 2021 Chianti Classico Riserva Tenuta Tignanello Marchese Antinori shares the DNA of Tignanello. It is Sangiovese kissed with small parts of Cabernet Sauvignon and Merlot. Of course, the wine is more accessible and open compared to Tignanello, and spiritually, this wine is a Chianti Classico. By that I mean that the elegant minerality of these soils and the sunny flavors of its environs are the determining characteristics. You get wildflower, iris, tart fruit and plum. The wine's enhanced mineral character, with dusty white rock, is what adds lasting complexity and depth.Rating: 94+

Tenuta Tignanello 'Marchese Antinori' Chianti Classico

Vinous (Antonio Galloni) (VN) : 96 Points (2020)

A burst of red Sangiovese fruit opens first, followed by hints of blood orange, cinnamon, spice, dried flowers and mocha develop later. The Tignanello is wonderfully sleek and racy, with fine tannins that lie below a core of bright, sculpted fruit. The balance here is just sublime. I can't wait to revisit the 2020 with age.

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