



# Antinori

Marchese Antinori Chianti Classico Riserva is a refined expression of Tuscany's historic winemaking, blending the elegance of Sangiovese with complementary varieties to craft a wine of depth and tradition.



## Tenuta Tignanello 'Marchese Antinori' Chianti Classico Riserva 2021

Tuscany, Italy

### Region and Vineyards

Produced in the heart of the **Chianti Classico DOCG**, the wine comes from the renowned **Tenuta Tignanello estate**, which embodies the rich history and innovation of Tuscan viticulture. The region's unique terroir—comprising **limestone-rich soils** and optimal elevation—supports the growth of **Sangiovese** alongside complementary grape varieties. The vineyard's south-facing slopes ensure consistent ripening under the Tuscan sun.

The **2021 vintage** delivered near-perfect growing conditions. After a mild winter and adequate spring rainfall, summer brought dry and warm weather, interspersed with refreshing rains in late August. These conditions fostered excellent vine health and balanced ripening. September and October provided sunny days and cool nights, enabling grapes to achieve optimal maturity. The harvest spanned from late September to mid-October, ensuring high-quality fruit.

### Winemaking

**Marchese Antinori Chianti Classico Riserva** is crafted primarily from **Sangiovese**, complemented by smaller quantities of other traditional varieties. Harvested grapes were carefully **destemmed and crushed**, followed by fermentation in **stainless steel vats** at a controlled temperature of **28–30°C (82–86°F)**. **Maceration on the skins**, lasting **10–14 days**, allowed gentle extraction of aromas, tannins, and structure.

Following fermentation, **malolactic fermentation** occurred in stainless steel for Sangiovese, while other varieties were transferred to **second and third-fill barriques**. The wine was aged in a combination of **large oak barrels** and **barriques** until **spring 2023**, ensuring a seamless integration of flavors. Bottling commenced in **July 2023**, resulting in a Riserva that balances tradition with elegance.

Alcohol :13,50 %

Composition: 90% Sangiovese, 10% Cabernet Sauvignon



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## Tasting Notes

- **Color:** Bright ruby red.
- **Aroma:** A bouquet of fresh pomegranates, cherries, and orange peel, accented by hints of ginger, lavender, and rose petals, with balsamic undertones of white musk.
- **Palate:** Savory and structured, with supple tannins leading to an expansive finish marked by warm notes of cocoa and a vibrant acidity.

## Did You Know?

The **Marchese Antinori Chianti Classico Riserva** was reimagined to honor the Antinori family's long-standing history in Tuscany. First produced in **1928**, this Riserva is now crafted with a focus on balancing innovation and tradition, showcasing the evolution of Tuscan winemaking.

## Wine Pairing Ideas

- **Pappardelle al Cinghiale (Wild Boar Ragù):** Complements the wine's robust structure and earthy undertones.
- **Grilled Lamb Chops with Rosemary:** The savory tannins enhance the herbaceous flavors of the lamb.
- **Aged Pecorino Toscano:** The wine's vibrant acidity pairs beautifully with the cheese's nutty and sharp profile.
- **Porcini Mushroom Risotto:** The floral and balsamic notes harmonize with the dish's umami richness.

### 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.*

### 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+*



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**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.*

