

Antinori

Villa Antinori Chianti Classico Riserva is a sophisticated and elegant representation of Tuscany's winemaking heritage, showcasing the best of Sangiovese with complementary varietals. This vintage balances tradition and innovation, honoring nearly a century of excellence.

Marchesi ANTINORI
26 GENERAZIONI

92 Wine Spectator



Villa Antinori Chianti Classico Riserva 2021

Tuscany, Italy

Region and Vineyards

The **Chianti Classico DOCG** region is the historic heart of Tuscany, famed for its rolling hills, limestone soils, and centuries-old vineyards. The Antinori estate sits at the center of this appellation, benefiting from the ideal combination of climate and terrain that fosters the production of exceptional Sangiovese.

The **2021 growing season** began with mild winter temperatures and consistent rain through March. Spring saw early bud break, but cool weather in April slowed vine development. By May and June, conditions stabilized, allowing for optimal flowering and fruit set. A hot, dry summer was moderated by well-timed rains in late August, enabling the vines to ripen under perfect conditions. The harvest began in late September with Sangiovese and concluded in mid-October, yielding **healthy, perfectly ripened grapes** for this promising vintage.

Winemaking

Freshly harvested grapes were **destemmed and gently crushed** before fermentation in **stainless steel vats** at controlled temperatures of **28–30 °C (82–86 °F)**. A **10–14 day maceration** on the skins ensured gentle extraction of aromas, structure, and smooth tannins.

Sangiovese underwent **malolactic fermentation** in stainless steel, while other complementary varietals were transferred to **second and third-fill barriques**. The wines were blended and aged predominantly in **large oak barrels**, with a smaller percentage in barriques, until the spring of 2023. The final wine was bottled in **July 2023**, maintaining freshness and vibrancy.

Alcohol :13,50 %

Composition: 90% Sangiovese, 10% Cabernet Sauvignon

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Tasting Notes

- **Color**: Ruby red with vibrant clarity.
- **Aroma**: Fresh and complex, featuring notes of **pomegranate**, **cherries**, and **orange peel**, accompanied by hints of **ginger**, **lavender**, and **rose petals**. Delicate balsamic accents of **white musk** complete the bouquet.
- **Palate**: A vertical, savory entry with a flavorful structure, supple tannins, and a long, expansive finish with warm notes of **cocoa**.

Did You Know?

The **Villa Antinori Chianti Classico Riserva** label dates back nearly **100 years**, with its first vintage produced in **1928**. It reflects Antinori's commitment to blending tradition and modernity, paying homage to Tuscan heritage while embracing innovation.

Wine Pairing Ideas

- **Osso Buco with saffron risotto**: The wine's acidity and savory notes complement the richness of this classic dish.
- **Tagliatelle with wild boar ragù**: Its robust fruit and spice notes balance the earthy flavors of the sauce.
- **Aged Pecorino Toscano**: The wine's balsamic and cocoa notes harmonize beautifully with the cheese's sharpness.
- **Grilled eggplant with balsamic glaze**: Its savory palate enhances the smoky and tangy elements of this vegetarian option.

Wine Spectator (WS) : 92 Points (2021)

This is packed tightly with cherry, pomegranate, plum, earth and Mediterranean scrub flavors. Lively and fresh midpalate, while the dense, chewy tannins flex their muscles on the finish. Give this time. Best from 2026 through 2043. 41,667 cases made, 7,083 cases imported.

Vinous (Antonio Galloni) (VN) : 92 Points (2021)

The 2021 Chianti Classico Riserva Villa Antinori is laced with black cherry, plum, new leather, licorice and spice. Ample and expansive in feel, the 2021 is wonderfully generous, not to mention incredibly delicious. Fruit sources are from some of the most coveted sites in the appellation.

Jeb Dunnuck (JD) : 93 Points (2020)

A dark red with garnet tinge, the 2020 Chianti Classico Riserva Villa Antinori is harmonious on the nose with aromas of black cherry, baking spice, crushed roses, and licorice. Med to full-bodied it offers attractive sweet tannins, its pure dark fruit continuing through a long finish, and a well-balanced feel.

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