

TENUTA TIGNANELLO



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| Origin | Estate Grown, Toscana IGT |
| Blend | 80% Sangiovese 15% Cabernet Sauvignon 5% Cabernet Franc |
| Alcohol | 14% |

Tasting Notes

The 2016 Tignanello is an intense ruby red in color. On the nose, notes of ripe red fruit harmoniously blend together with blackberries and wild berries; delicate and perfectly balanced with hints of vanilla, chocolate and spices. The palate is rich and vibrant with soft, elegant tannins that give the wine great complexity, finesse and balance, and a long and persistent finish.



TIGNANELLO 2016

Vintage

- Following a mild autumn and winter, spring started off well with warm weather favoring early bud break that occurred 10 days earlier than average.
- Rain and cool temperatures started in May and continued through the beginning of June.
- August was generally hot and dry without any big heat spikes: ideal conditions to help guarantee an excellent balance between sugar and acidity.
- Harvest took place between mid-September and early October with warm and breezy weather.

Vineyard History

- The original Super Tuscan, Tignanello, is produced exclusively from a 140-acre vineyard site at Antinori's Tignanello Estate.
- The vineyards are southwest facing, with calcareous rocky-marl and limestone soils with tufaceous elements, locally called alberese rocks. They are planted between 1,150 and 1,312 feet above sea level.
- Tignanello was the first Sangiovese to be aged in small oak barrels, the first Italian red wine in modern times to use a non-traditional grape variety, Cabernet, in the blend and among the first Italian red wines made in Chianti with no white grapes.
- Tignanello was first vinified as a single-vineyard Chianti Classico wine in 1970.
- With the 1971 vintage, the wine was named Tignanello, and in 1975, white grapes were eliminated from the vineyard and the blend.
- Since the 1982 vintage, the vineyard and wine blend has been 80% Sangiovese, 15% Cabernet Sauvignon and 5% Cabernet Franc.
- Tignanello is only bottled in favorable vintages and thus, was not produced in the 1972, 1973, 1974, 1976, 1984, 1992 and 2002 vintages.

Vinification

- In the cellars, the grapes are gently de-stemmed and individual berries are selected on the sorting table to ensure that only fully ripe berries go into the fermenting tanks. During the fermentation and maceration, the must is slowly transformed into wine, with a focus on obtaining freshness of aromas, extraction of color, and supple tannins.
- After the wine is separated from its skins, it undergoes complete malolactic fermentation in small oak barrels. The aging took place in French and Hungarian oak barrels and lasted for 12-14 months. During this time the various lots of wine, each fermented separately based on grape variety and vineyard block, remain in barrel. The lots are then tasted barrel by barrel and assembled into the final blend a few months before bottling.