

VINO FINO

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MARCHESI ANTINORI TIGNANELLO IGT 2021



Original price was: \$280.00. ~~\$240.00~~ Current price is: \$240.00.

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|---------------|-------------|----------|---|
| Product Code: | 8525 | Closure: | Cork |
| Country: | Italy | Unit: | Each |
| Region: | Tuscany | Volume: | 750ml |
| Sub Region: | Toscana IGT | Alcohol: | 14.5% |
| Style: | Red | Grape: | 79% Sangiovese, 13% Cabernet Sauvignon, 8% Cabernet Franc |
| Variety: | Sangiovese | | |



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TASTING NOTES

Tignanello was the first Sangiovese to be aged in barriques, the first contemporary red wine blended with untraditional varieties (specifically Cabernet) and one of the first red wines in the Chianti Classico region that didn't use white grapes. Tignanello is a milestone. It's produced with a selection of Sangiovese, Cabernet Sauvignon and Cabernet Franc.

Winery notes (2021 Vintage)

"The 2021 vintage from Chianti Classico will be remembered for a long slow-paced season: a vintage that promises power and finesse. Overall, the 2021 vintage is considered to be one of the best vintages ever.

Tignanello 2021 is ruby red with intense purple hues. The nose is complex: notes of ripe plums, blackberries and candied orange peels lead to pleasant hints of dark chocolate, caramel, and licorice. Sweet hints of tobacco complete the impressive bouquet. The palate is rich, sophisticated, intense and is defined by supple vibrant tannins followed by a long persistent finish.

Tignanello is produced exclusively from the vineyard of the same name, a parcel of some 140 acres (57 hectares) with limestone-rich soils and a south western exposure at 1150-1325 feet (350-400 meters) above sea level at the Tignanello estate. It was the first Sangiovese wine to be aged in small oak barrels, the first modern red wine to use such non-traditional

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varieties as Cabernet in the blend, and among the first red wines from the Chianti Classico area to be produced without white grapes. The wine, originally called "Chianti Classico Riserva Vigneto Tignanello" (a Chianti Classico Riserva from the Tignanello vineyard), was produced for the first time from a single vineyard parcel in 1970, when the blend contained 20% of Canaiolo and 5% of Trebbiano and Malvasia, both white grapes, and the wine aged in small oak barrels. In 1971 it became a Tuscan red table wine rather than a Chianti Classico, and was called Tignanello. In the 1975 vintage the percentage of white grapes was definitively eliminated from the blend. Ever since 1982, the blend has been the one currently used."

98/100 Monica Lerner, Robert Parker's Wine Advocate (2021 Vintage)

"First made in 1971, this legendary Italian wine now celebrates its 50th birthday. Happy Birthday, Tignanello! The Marchesi Antinori 2021 Tignanello (made with 79% Sangiovese, 13% Cabernet Sauvignon and 8% Cabernet Franc) pulls on all the heartstrings. To be released in May, the wine shows a quintessentially pretty taste profile with tart fruit flavours, redcurrant, tea leaf, heritage rose, crushed white pepper, liquorice, nutmeg, clove and chopped mint. It opens slowly to reveal more richness and exuberance with time, becoming downright voluptuous and heady a short while later. The through line, however, remains the bright freshness and minerality of Sangiovese. Compared to the 2018 vintage (which I also loved), this vintage has more overall fruit weight and volume."

98/100 Antonio Galloni, Vinous (2021 Vintage)

"The 2021 Tignanello is every bit as impressive from bottle as it was from barrel and then just after bottling. Silky and polished, with exceptional finesse, the 2021 has all the pedigree to become a modern benchmark for Tignanello and Italian wine more broadly. Bright dark red fruit, blood orange, spice, cedar and sweet pipe tobacco all soar out of the glass, framed by a discreet touch of French oak that adds raciness. In some vintages, the elements are discernible. In 2021, it is the total harmony of the wine that makes the strongest and deepest impression. The 2021 spent 17 months in wood, three months in neutral oak during the malolactic fermentation and then 14 months (50% new) for the rest of its aging. Superb."

96/100 James Suckling (2021 Vintage)

"The currants and spices are very pretty, with some hazelnut undertones. Medium- to full-bodied with juicy tannins and a flavourful finish. Very structured for a Tignanello, with medium chewy tannins and a flavourful finish. Very polished and curated with a deft winemaking hand coming through. Needs three or four years to soften, but it's all there."

CONTACT VINO FINO

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OPEN HOURS

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VISIT VINO FINO

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