VINO FINO
Explore a World of Wine

MARCHESI ANTINORI TIGNANELLO IGT 2023

97 ICONIC



$245

Product Code:	8525
Country:	Italy
Region:	Tuscany
Sub Region:	Toscana IGT
Style:	Red
Variety:	Sangiovese

Closure:	Cork
Unit:	Each
Volume:	750ml
Alcohol:	14.5%
Grape:	Mainly Sangiovese, with Cabernet Sauvignon, Cabernet Franc

New Zealand Wide Delivery

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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 (2023 Vintage)
"Tignanello 2023 is an intense ruby red colour. The nose opens with intriguing notes of ripe cherries, pomegranates and oranges that lead to delicate hints of hibiscus and violets. The generous bouquet follows over to hints of sweet spices of cocoa and pencil lead and closes with delicate impressions of white pepper and cranberries. Entry on the palate is precise, pure and reveals a juicy, mouth-filling mid-palate with silky supple tannins. The long, savoury finish delivers distinct notes of blood oranges and roasted hazelnuts.

Aging took place in French oak barrels and a small percentage in Hungarian oak, predominantly new barrels, for a total period of 13 months; after an initial period of aging the lots separately, they were blended then completed barrel aging. Tignanello, crafted mainly with Sangiovese and a small percentage of Cabernet Sauvignon and Cabernet Franc, underwent an additional 12-month period of aging in the bottle before being released."

97/100 Jeb Dunnuck

(2023 Vintage)
"The 2023 Tignanello pours a saturated, youthful red/purple hue and is deeply layered and expressive, with pure aromas of black cherry liqueur, fresh blackberry, lavender, forest herbs, polished cedar, and fresh earth. Full-bodied, it floats across the palate with supple, approachable fruit that beautifully balances the structure. A refreshing spine of acidity, refined, even tannins, and a long, seamless finish give the wine both precision and length. Composed of 80% Sangiovese, with the balance Cabernet Sauvignon and increasing amounts of Cabernet Franc (which adds lift and verticality), this is a vintage with the backbone to age for decades while already offering immediate appeal. **It's long, luxurious, and beautifully balanced.**"

97/100 James Suckling (2023 Vintage)
"Dark and **profound wine of great precision**, vibrant cassis, graphite and cedar wood, very balsamic with eucalyptus and camphor. Full-bodied with weight and substance on the mid-palate. It shows an elegant attack with velvety tannins, refreshing acidity and long graphite depth. Drink or hold."

96/100 James Button, Decanter.com, March 2026 (2023 Vintage)
"Described by the winemaking team as a balanced year set up by a rainy May which restored water reserves in the stony soil, Tignanello 2023 is a vivacious experience; **perhaps the greatest Tig I've ever tasted**. Vibrant crushed berries, intense dark cherries, macchia and perfumed lavender hum along to the tune of the incisive acidity which extends and refreshes."

95/100 Wine Spectator (2023 Vintage)
"Cherry, black currant, violet, mineral, vanilla and toasty oak aromas and flavours are the hallmarks of this polished, complex red. Shows terrific balance and intensity, while a cascade of fruit and spices infuses the aftertaste. Sangiovese, Cabernet Sauvignon and Cabernet Franc."

95/100 Antonio Galloni, Vinous (2023 Vintage)
"The 2023 Tignanello is a classy, polished wine. Soft and open-knit with lovely, forward fruit and bright acids, the 2023 is a total delight. Floral, spice and blood orange overtones meld into a core of red Sangiovese-driven fruit. There's a touch more Cabernet Franc in this year's blend. That comes through in the wine's aromatic presence. The 2023 is a juicy, midweight Tignanello that offers tons of immediacy and sheer appeal. It's finesse over power."

CONTACT VINO FINO

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