Marchese Antinori

«THE masterpiece from the heart of Chianti Classico.»

92 Antonio Galloni

96 Robert Parker

92 Wine Spectator

Name	**Marchese Antinori**
Appellation	Chianti classico docg, Riserva
Winery	Tenuta Tignanello – Marchesi Antinori
	Tuscany
Country	Italy
Product type	Red wine
Vintage	2023
Grape varieties	90 % Sangiovese
	10 % Cabernet Sauvignon
Vinification	Starting with the inaugural 2011 vintage, the grapes for the Marchese Antinori Chianti classico docg Riserva are taken exclusively from vines on the renowned estate of Tenuta Tignanello. This makes the popular classic the second wine of this illustrious estate. After harvest, fermentation and the careful pressing of the grapes, the young wine ages for 14 months in barrique. This is followed by a further twelve months of bottle-ageing.
Alcohol content	14.5 % vol.
Allergens	Sulfites
Tasting notes	Rich ruby red with purple reflections. Intensive nose. Small, black berries, a little cassis, «Mon Chéri», seductive roasted notes. Dense and multi-layered. Strong and rich on the palate with a clear structure. Again plenty of black fruit, elegant wood, coffee and dark chocolate. A densely woven tannin framework and a juicy acidity give this wine plenty of strength and depth. The finish is persistently aromatic and very harmonious.
Food pairing	Meat dishes, Cheese, Pasta and Pizza, Game dishes
Article number	1324.75C.2023.K06
Packaging	Carton of 6 bottles
Content	75 cl

Information from 18.11.2026

Bindella
la vita è bella

Rudolf Bindella Weinbau-Weinhandel AG
Hönggerstrasse 115 8037 Zürich +41 44 276 60 60
bindella.ch