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Tignanello

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A book and a vertical tasting to celebrate the first forty years of an Italian icon.

The book

On the fortieth birthday of the Tignanello, Piero Antinori has decided to celebrate by writing a book called "Tignanello. A Tuscan story" published by Cinquesensi Editore.

The book is both an intimate biography of the family enterprise and the story of the most recognised Italian wine worldwide according to Wine Spectator, maybe the most influent wine magazine of the world (www.winespectator.com). It describes closely and with vivid images, the tortuous path which has lead the Antinori family at the apex of international oenology. Leafing through the pages of this compelling novel is like learning the accomplishments of a historical person, who has marked a turn in modern Italian history.

It was 1971 and the contours of a new concept and idea of Italian wine were starting to form, thanks to a young entrepreneur and his entourage. The French and Californian work experiences had, as a matter of fact, driven the young marquis to transform sangiovese in a worthy competitor of the French blends.

It is in the same year that Piero Antinori and Giacomo Tachis begin to recognise the developments brought along by Peynaud's friendly consulting. They decide to create a special cuvee, eliminating completely the white wine components (malvasia and trebbiano) and introducing cabernet (franc and sauvignon). By inducing malolactic fermentation, they managed to tame the sangiovese tannins and decided for the wine to undergo a passage in

the french oak barrique barrels. These innovations were frowned upon by chianti integralists and as a consequence, the Tignanello was labelled as "vino da tavola" (table wine, the lowest possible denomination).

As all great projects, even Tignanello is the result of an intense collective effort, which has seen as part of the entourage great people like Luigi Veronelli, Giacomo Tachis, Emile Peynaud, Silvio Coppola, Renzo Cotarella and last but not least, Piero Antinori.

Luigi Veronelli, probably the most important Italian wine divulger, chose the name while dining with Piero Antinori at Castello della Sala. The name linked directly to the terroir of Tignanello, in the French manner and it turned out to be stronger than any possible denomination, allowing the sangiovese from San Casciano Val di Pesa (in the heart of Chianti Classico region) to be blended with cabernet sauvignon and cabernet franc and become one of the Supertuscans that represent Italian quality wines since 1975 (first year of release of the Tignanello).

In conclusion, "Tignanello. A Tuscan story." is a book to read and leaf through with more than 200 pages of notes and beautiful pictures, to add Piero Antinori's passion to the memorable tasting sensations.

The vertical tasting

During the release of Doctorwine's wine guide 2016 in Rome, Daniele Cernilli (Doctorwine) and Renzo Cotarella (enologist and CEO of Marchesi Antinori) guided the public through a vertical tasting of Tignanello vintages 1998; 2001; 2005; 2007; 2010; 2012.

1998

80% Sangiovese, 15% Cabernet Sauvignon, 5% Cabernet Franc

The colour is garnet, to the nose it has fruity scents and a spicy bouquet with smells of sweet spices, such as vanilla, cinnamon, cloves and tobacco. High in salty acidity. In the mouth the wine is well structured with elegant tannins and a warm, persistent finish.

2001

85% Sangiovese, 10% Cabernet Sauvignon e 5% Cabernet Franc

The 2001 vintage is marked by a difficult grape maturity, which is perceived in the mouth by the hard and edgy tannins and consequent astringency. Cabernet prevails in its overall power. The smell is spicy, even if less potent than the previous one, with a marked liquorice and wood note. The taste is full and persistent.

2005

85% Sangiovese, 10% Cabernet Sauvignon e 5% Cabernet Franc

The 2005 vintage is the result of a fresh and rainy year. In comparison to the 2001 vintage, it's rather more elegant and refined, however less powerful. The colour is dark ruby. The smell has typical varietal hints of ripe black fruit, coffee, chocolate and amaretto. On the palate the wine is full, complex and supported by a marked acidity with a long and persistent finish.

2007

80% Sangiovese, 15% Cabernet Sauvignon e 5% Cabernet Franc

The Tignanello 2007 is a wine of great structure and refined elegance, of a dark ruby colour. The smells have hints of balsamic notes, cherries and black cherries, with hints of spice and vanilla. It has a certain sweetness in its structure.

2010

80% Sangiovese, 15% Cabernet Sauvignon, 5% Cabernet Franc

Ruby red, edgy but elegant tannins, light acidity and an overall austerity regardless of the young age. On the nose the smells are of red fruits, raspberries, red currant and liquorice. Salty acidity and long finish.

2012

80% Sangiovese, 15% Cabernet Sauvignon, 5 % Cabernet Franc

The last Tignanello, a 2012 vintage, is a dark ruby red with purple reflexes. This vintage too comes from a rainy year during the end of the harvest. On the nose it demonstrates a strong personality and complexity, with balsamic and mint notes, together with plum and cherries. The tannin is particularly balance, long finish.

Suggested match: Pork filet with wild berries and black pepper.

Photo Gallery

