2010 Marchesi Antinori • Tignanello

Rating

94

Drink Date

2016 - 2035

Reviewed by Monica Larner

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Humming with energy and life from the very moment you put your nose in the glass, Marchesi Antinori's 2010 Tignanello shows magnificent aromatic layering and an enormous capacity to peel back and reveal itself in beautiful slow motion. This is an articulate wine with a long story to tell about the quality of its profound 2010 fruit. This Tignanello has the elegance of 2004 and the structure of 2007. A brief note on the structure: The mouthfeel here is not broad and big. Instead, it shows a sharp and elegantly streamlined feel with impressive persistency. Compared to 2009, the Sangiovese component is slightly higher with 80% of the noble Tuscan variety followed by 15% Cabernet Sauvignon and 5% Cabernet Franc. Anticipated maturity: 2016-2035. The past 12 months mark one of the most exciting times in the long, long history of Antinori. Marchese Piero Antinori and his daughters inaugurated their monumental winery in Bargino, about 20 minutes from Florence in late 2012 after a series of last-minute preparations and sleepless nights. Winery doors officially opened to the public in 2013. It would be impossible to exaggerate to grandeur of this sprawling, multimillion-dollar underground edifice. Angelo Gaja told me at the opening that Antinori's new winery is the most revolutionary event in modern Italian wine. I agree. With a museum, restaurant and tasting area, it represents Italy's most ambitious effort yet to make wine the ultimate destination.