



ANTINORI SANTA CRISTINA CAMPOGRANDE ORVIETO CLASSICO 2020/\$12.99



DESCRIPTION

The Marchesi Antinori company can trace its history back to 1385, when Giovanni di Piero Antinori became a member of the Arte Fiorentina dei Vinattieri, the Florentine Winemakers' Guild. The family has been making wine for 32 generations, making Antinori the 10th oldest family-owned company in the world.

In 1900, Piero Antinori bought several vineyards in the Chianti Classico region, including 47 hectares at Tignanello. His son Niccolo positively scandalised Tuscany in 1924 by making a Chianti containing Bordeaux wine varieties, but he continued to experiment with new blends, types of barrel, temperature control and bottle ageing. Niccolo retired in 1966, handing the reins to his son Piero, who proved to be just as pioneering. He investigated the early harvesting of white grapes, different types of barrique, stainless steel vats and the malolactic fermentation of red wines.

Piero Antinori's flagship wine, Tignanello, first appeared in 1974 and caused a sensation thanks to its use of Cabernet Sauvignon in a Sangiovese blend, and with its practice of ageing in small French barriques. Antinori was accused of vinous treachery but nonetheless, barrique-aged blends of Sangiovese and Cabernet soon began appearing across Tuscany.

...that honour goes to Sassicaia. But Antinori's Tignanello was responsible for really shaking up the Italian wine industry, leading to far-reaching changes in rules and attitudes. The first Tignanello used non-native Cabernet Sauvignon, for example, and from 1975 no white grapes were used in the blend at all – very much against the Italian regulations at the time. The region is now brimming with Tignanello imitations.

Despite some upset among purists at the time, Piero persevered and in 1978 launched Solaia – containing 80% Cabernet Sauvignon – from a neighbouring vineyard. While the grapes for the Tignanello are planted on gentle, south-west facing slopes of shale and limestone, Solaia is known as ‘the sunny one’, as it enjoys the most sunshine across Antinori’s 300-hectare vineyard holdings.

Solaia was the first Italian wine to be named the ‘World’s Number One Wine’ by Wine Spectator in 1997, while in 1985 Piero was the first Italian to be named Decanter’s ‘Man of the Year’ – the second was the late Giacomo Tachis, Antinori’s winemaker, who was given the honour in 2011.

Piero Antinori is the brother of Lodovico Antinori, the mastermind behind Ornellaia and Maseto – two other notable Super Tuscans that played a significant role in reshaping Italy’s wine industry.

Antinori has several other vineyard holdings throughout the region, including ones in Firenze, Bolgheri, Montalcino and Orvieto, as well as a handful of further properties in Chianti Classico. While the label may be responsible for dozens of wines, Tignanello and Solaia remain its shining stars, with an annual production of just 20,000-30,000 and 3,000-7,000 cases respectively.

Completed at the end of 2012, the 50,000-square-metre Antinori Winery was conceived as an invisible building whose body merges with the folds of the hillside. The tiered roof is entirely covered with farmland and a pair of sliced openings infilled with glass are the only things that reveal the presence of the structure at all. The lowest levels are dedicated to the storage and production of wine, while the upper level contains visitor facilities that include a museum, a library, an auditorium, and areas for wine tasting and shopping. Its creation marked the first time Antinori was ever opened to the public.

Antinori Santa Cristina Campogrande Orvieto Classico 2020

Made by the Antinori family under the Santa Cristina brand in collaboration with a Co-op, this is a blend of indigenous Italian varieties including Procanico, Grechetto, and Trebbiano. The dry white from Orvieto (ohr-VYAY-toh) Classico of Umbria is 30% Grechetto, 20% Trebbiano, and 30% Procanico. Winemakers love the Grechetto grape for its thick skin, which gives wines a creamy texture and adds a spicy herbal quality to the wine. Procanico and Grechetto grape varieties are harvested separately. Campogrande is crafted from the vineyards in Orvieto’s historical area in the Orvieto Classico DOC appellation, in Umbria, and interprets the elegance and typicity of this region widely acclaimed to produce fine white wines.

NOSE:

Campogrande is straw yellow in color. Its intense nose offers attractive fruity sensations of Golden apples and Williams pears that meld with delicate notes of citrus zest.

PALATE:

The palate is soft and fresh with a savory finish and a fruity aftertaste.

PAIRING:

Clams, Fried Chicken in Lemon Sauce, White Pizza, Seafood Pasta, Antipasto, Mozzarella Cheese, Fettucine Alfredo, Chicken Alfredo, Pasta Alfredo, and Prawn Rolls.

WINERY WEBSITE:

[Antinori nel Chianti Classico | Marchesi Antinori](#)

Orvieto Classico D.O.C., Italy

