

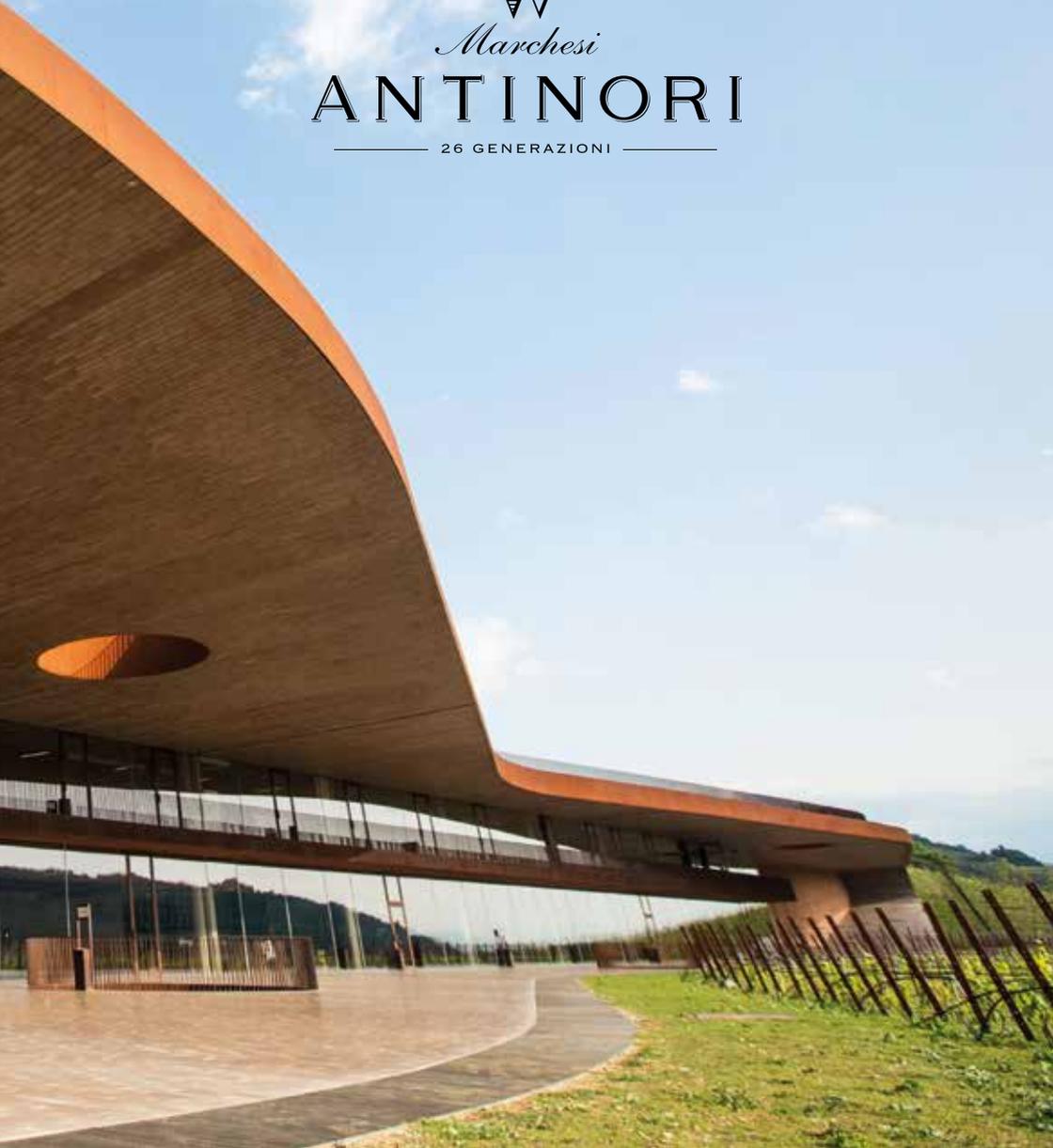
2019 EN PRIMEUR OFFER



Marchesi

ANTINORI

— 26 GENERAZIONI —





ANTINORI OVERVIEW

The Antinori family has been producing wine in Tuscany for six centuries and exporting it for four – that’s 26 generations of uninterrupted family ownership, making them the 10th oldest company in the world still in the hands of the same family.

They moved to Florence in the early 13th century, and remain central figures in the fabric of the city. Piazza Antinori is the square in the historic centre where **Marchese Piero Antinori** still lives.

The purchase of the **Tignanello** estate in 1850 marked the beginning of a remarkable period of expansion, which shows no signs of abating. Through judicious acquisition of vineyards, and an uncanny knack for developing iconic wines, Antinori has become Tuscany’s – arguably Italy’s – preeminent wine producer, establishing an important presence in Piedmont, Umbria, Puglia and Lombardy.

Marchese Piero Antinori sums up the company’s outlook thus: “Ancient roots play an important role in our philosophy, but they have never held back our spirit of innovation.” Today the president of the company is **Albiera Antinori** (Piero’s eldest daughter), while the Marchese retains the title of honorary president. **Renzo Cotarella**, creator of **Cervaro della Sala**, is the CEO and chief winemaker.

*****At Wimbledon Wine Cellar, we have had a close association with the Antinori family for over 30 years. It has been a wonderful association as we were one of the first people to ship this family's wine into the UK. They have been pioneers, and we are proud to stock a whole selection of these super wines. Whilst our prices are printed in Bond, we are happy to sell all of these wines Duty-Paid. It's simple for you... You call us and set up a storage account under our umbrella and we will take care of this offer for you. You can also add other wines purchased from us as you build up your selection. On the other hand, if you have a cellar, we are happy to deliver these wines to your home.*****

TENUTA TIGNANELLO

The Tenuta Tignanello estate is located between the Greve and Pesa river valleys in the heart of the Chianti Classico appellation. Solaia and Tignanello, the iconic wines of the estate, have been defined by the international press as among the most influential wines in the viticultural history of Italy. In these vineyards, the Antinori family, more than anywhere else, has expressed its principles and working philosophy: to reconcile tradition and modernity with wines which are strictly and authentically tied to their territories of origin.

Tignanello is a blend of 80% Sangiovese, 15% Cabernet Sauvignon and 5% Cabernet Franc aged for 14 months in French and Hungarian oak. The first vintage was in 1970, made by the legendary winemaker Giacomo Tachis and still labelled as a Chianti. The introduction of Cabernet Sauvignon in the blend, the use of French barriques and the elimination of the then-mandatory white varieties helped the wine to acquire immediate recognition and to start the "Supertuscan" revolution.

Since the 2011 vintage the historical label **Marchese Antinori Chianti Classico Riserva** is made only with fruit sourced from the Tignanello estate, making it the perfect introduction to the flagship wine.



TIGNANELLO

FORMAT	VINTAGE	UB PRICE
37.5cl	2016	£448.58
75cl	2016	£370.30
150cl	2016	£150.87
300cl	2016	£314.73
600cl	2016	£631.80

Release date: May 2019 – Very Limited Availability

★ 95-97 Points, Wine Advocate



TENUTA TIGNANELLO MARCHESE ANTINORI CHIANTI CLASSICO RISERVA

FORMAT	VINTAGE	UB PRICE
75cl	2016	£133.03
150cl	2016	£50.90
300cl	2016	£111.15

Release date: May 2019

*37.5cl in prices of 12, 75cl in prices of 6, all larger sizes in single unit pricing.



The Castello della Sala estate was added to the Antinori portfolio in 1940, but it was only in the 1970s, when Piero Antinori hired the young winemaker Renzo Cotarella, that experimentation started with international varieties, particularly Chardonnay.

Cervaro della Sala is a blend of 85-90% Chardonnay and 10-15% Grechetto, depending on the characteristics of the vintage. The Chardonnay is fermented in French oak barrels where it ages for 5-6 months and then it's blended with the Grechetto, followed by a further 12 months in bottle before release. 1985 was the first vintage and today it's one of the most sought-after Italian whites worldwide.

2017 VINTAGE

The 2017 vintage was, in general, characterized by an absence of rainfall and by a winter with temperatures below normal seasonal averages. A late frost during the month of April caused a reduction of production, particularly in valley-floor vineyards. The hot and dry climate of the summer months assisted in the early ripening of the grapes and guaranteed a crop of excellent healthiness. Drip irrigation was employed in certain vineyards to avoid excessive stress on the plants. The constant, and customary, attention to the growth and development of the vines and grapes, along with careful and timely picking, assured the harvest of healthy grapes characterized by an excellent freshness, capable of producing a wine of much balance between acidity and alcohol.

Bramito is made with 100% Chardonnay – half is barrel fermented and half is vinified in stainless steel. First vintage was in 1994.



CERVARO DELLA SALA

FORMAT	VINTAGE	UB PRICE
37.5cl	2017	£259.74
75cl	2017	£248.50
150cl	2017	£83.01
300cl	2017	£194.16

Release date: March 2019 – Very Limited Availability

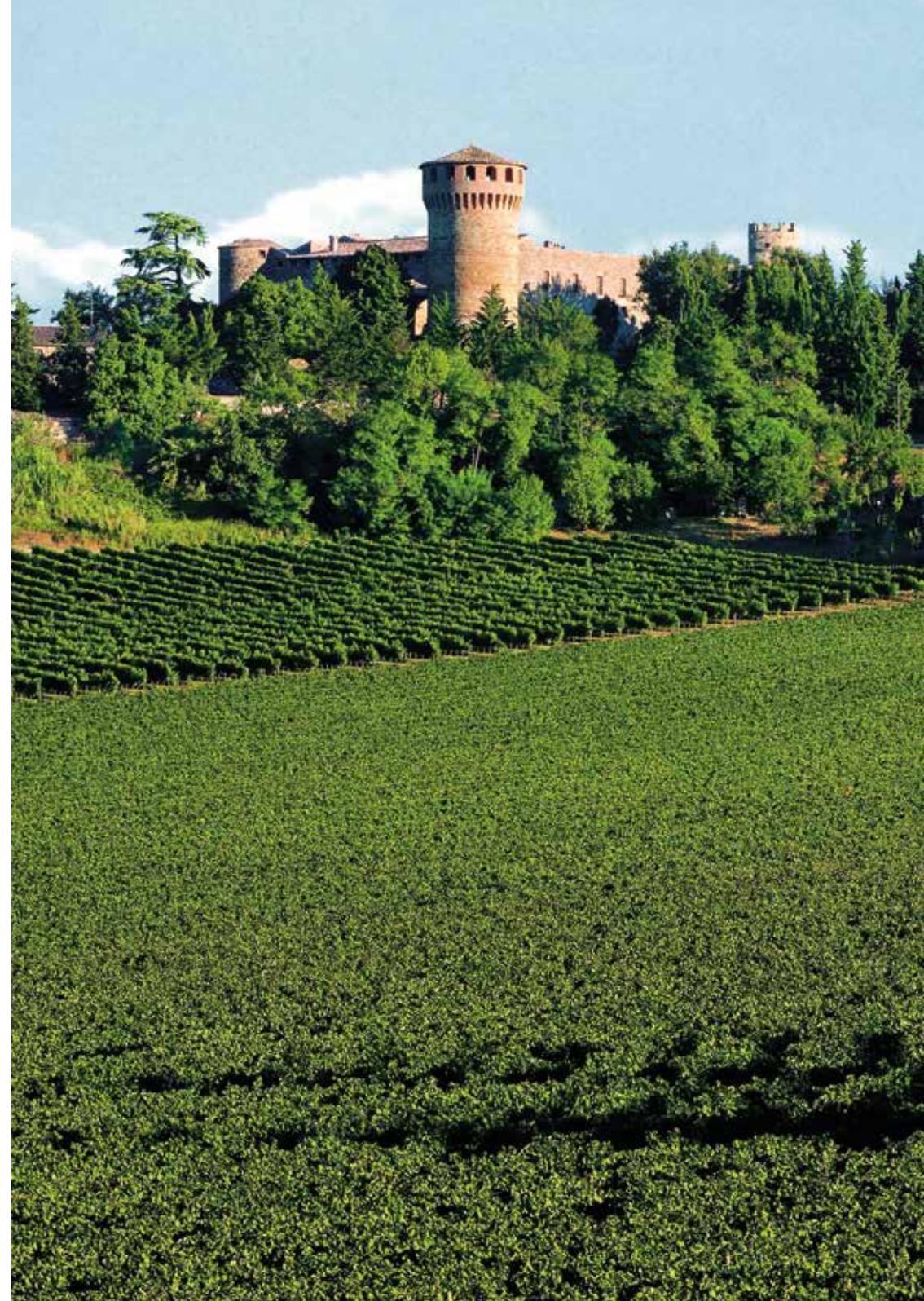


BRAMITO CHARDONNAY

FORMAT	VINTAGE	UB PRICE
75cl	2018	£69.85

Release date: March 2019

***37.5cl in prices of 12, 75cl in prices of 6, all larger sizes in single prices.**



BADIA A PASSIGNANO

An area between Florence and Siena, Chianti was first officially defined in 1716, by the Medici Grand Duke Cosimo III, making it the second oldest wine appellation in the world (after Douro for Port). Seven sub-zones were added to enlarge the area in 1932. Chianti Classico refers to the original vineyard zone and is still considered the finest part of the region. The Gran Selezione category was created in 2014 to denote the very best expression of Chianti (only 2% of the entire Chianti production). For the Antinori family, this is the land where it all started.

The Badia a Passignano abbey is situated in Sambuca Val di Pesa, three kilometers to the south of the Tenuta Tignanello estate. The fundamental importance of this abbey in the history of Chianti Classico can be read in many volumes housed in the State Archives of Florence, which confirm the presence of a Sangiovese vineyard. Further confirmation occurred in 1983 when, in the terrain surrounding the abbey, a millennia-old *Vitis vinifera* vine was found.

The **Badia a Passignano Chianti Classico Gran Selezione** is the only Chianti made by Antinori with 100% Sangiovese (aged in Hungarian oak in the abbey's underground cellars) and is made from a selection of the best grapes from the 53 hectares owned by the family since 1987.

2015 VINTAGE

The climate of the 2015 vintage was extremely regular and fully respected during the growing season the typical weather pattern of the Chianti Classico production zone. The rather cold and relatively dry winter preceded a spring which was rainier during the months of March and April and dry during May and June. In this period as well the temperatures were regular in character, guaranteeing an excellent development of the vegetation and a highly positive flowering and bud set. The summer was a warm one with above average temperatures during the month of July; nights, however, remained cool, allowing the grape berries to grow without any particular conditions of stress. August, also a warm month, was characterized however by occasional rainfall which assisted the vines to ripen the crop well. Full ripeness was achieved in September and the first phase of the month of October, a period marked by warm, dry, and – above all – breezy days.



BADIA A PASSIGNANO CHIANTI CLASSICO GRAN SELEZIONE

FORMAT	VINTAGE	UB PRICE
75cl	2015	£143.91
150cl	2015	£54.93
300cl	2015	£123.44

Release date: In Stock

★ 94 Points, Wine Advocate

*37.5cl in prices of 12, 75cl in prices of 6, all larger sizes in single prices.



TENUTA GUADO AL TASSO

In the 1930s the Tenuta Belvedere estate (later renamed Guado al Tasso) was inherited by Carlotta della Gherardesca Antinori, the mother of Piero Antinori. Located in the world famous Bolgheri area (home of many "Supertuscans") where 300 hectares of vineyards are cultivated, mainly with French red varieties (Cabernet Sauvignon, Cabernet Franc, Merlot, Syrah, Petit Verdot).

After the collaboration with Sassicaia ended in 1989, Piero Antinori released the first vintage of **Guado al Tasso** in 1990: it is now the flagship wine of the estate and one of the most sought after in the area.

2016 VINTAGE

2016 was on last year brochure – The 2016 vintage was characterized by a mild winter with infrequent but abundant rainfall which assisted in creating important reserves of ground water in the soil. The beginning of the growing season arrived a bit earlier than usual and then continued in a regular fashion, accompanied by a sunny spring with temperatures and rainfall which fully respected normal seasonal averages. Summer was, on the whole, warm and without particular temperature peaks. The ripening of the grapes took place in weather marked by generally warm and sunny days, followed by cool nights which favored the development of aromatic substances and a proper rapport between sugars and acidity. Picking took place between late August and late September.

It was followed by **Il Bruciato** in 2002, a wine made with the idea in mind to make Bolgheri accessible to a larger public.



GUADO AL TASSO

FORMAT	VINTAGE	UB PRICE
75cl	2016	£420.85
150cl	2016	£157.47
300cl	2016	£342.81

Release date: May 2019



IL BRUCIATO

FORMAT	VINTAGE	UB PRICE
75cl	2017	£83.89

Release date: March 2019

*37.5cl in prices of 12, 75cl in prices of 6, all larger sizes in single prices.





TENUTA GUADO AL TASSO

Cont'Ugo is the newest wine from the estate (first vintage: 2011), a pure Merlot of power and complexity, coming from a strict selection of the 40ha of Merlot planted at Guado al Tasso.

2015 VINTAGE

The climate of the 2015 vintage was characterized by a winter of average cold and then a mild and dry spring. The bud break was significantly earlier than the previous year and was followed by an equally precocious flowering. The initial phase of summer was marked by an important rise in temperatures which then came back into balance during the second half of August, thereby assisting the grapes to achieve perfect ripeness. The picking of the parcels of Merlot used for the production of Cont'Ugo took place between September 9th and September 23rd.

Matarocchio is a pure expression of Cabernet Franc aged for 18 months in 60 gallons French oak barrels. An exceptionally complete wine with a great ageing potential, it is made only in the very best years at the Guado al Tasso estate and its first vintage was 2007. A very small production and already a cult wine.

2015 VINTAGE

The 2015 vintage was characterized by a winter of average coldness and by a spring which was both dry and mild. Both the bud burst and the flowering were in advance compared to the preceding year. The summer season, initially, saw an important increase in temperatures, which then returned to a better balance during the second half of the month of August. September, dry and sunny, assisted in bringing the final phase of the ripening process to completion in a gradual and total fashion. The harvest took place during the final ten days of September, and the crop was characterized by supple tannins and an exceptional integrity of fruit.



CONT'UGO

FORMAT	VINTAGE	UB PRICE
75cl	2015	£140.05

Release date: In Stock

- ★ 93 Points, Wine Spectator
- ★ 92 Points, James Suckling
- ★ 93 Points, Wine Advocate



MATAROCCHIO

FORMAT	VINTAGE	UB PRICE
75cl	2015	£1930.50

Very Limited Availability

- ★ 96 Points, Wine Advocate
- ★ 97 Points, James Suckling

*37.5cl in prices of 12, 75cl in prices of 6, all larger sizes in single prices.

Pian delle Vigne

The Pian delle Vigne estate, located four miles south of the town of Montalcino above the Orcia river valley, has belonged to the Antinori family since 1995. It takes its name from a typical 19th-century railroad station situated within the estate's confines and still in use.

2014 VINTAGE

Winter was characterized by mild temperatures and by frequent rains. The growing season began slightly earlier than usual and continued with cool weather. Frequent summer rainfall and lower than normal temperatures led to slight delays in the ripening of the grapes, which were then recovered during the first two weeks of September. Given this improvement in the weather and a careful manual selection of the grapes during the harvest, the crop arrived in the cellars in good condition.

2013 VINTAGE

The end of winter, above all the month of February, registered temperatures which were slightly lower than in previous years; spring, characterized by frequent rainfall, was followed by a fine summer with mild temperatures and a regular breeziness, all leading to a slow but regular ripening of the grapes. Leaf removal was carried out approximately twenty days before the harvest was to begin in order to expose the bunches to sunlight and fully ripen the crop. The harvest, a bit later than usual, took place during the last days of September and the first days of October to maximize fragrance, elegance, and a fresh and vibrant acidity.



BRUNELLO PIAN DELLE VIGNE

FORMAT	VINTAGE	UB PRICE
75cl	2014	£182.17

Release date: March 2019

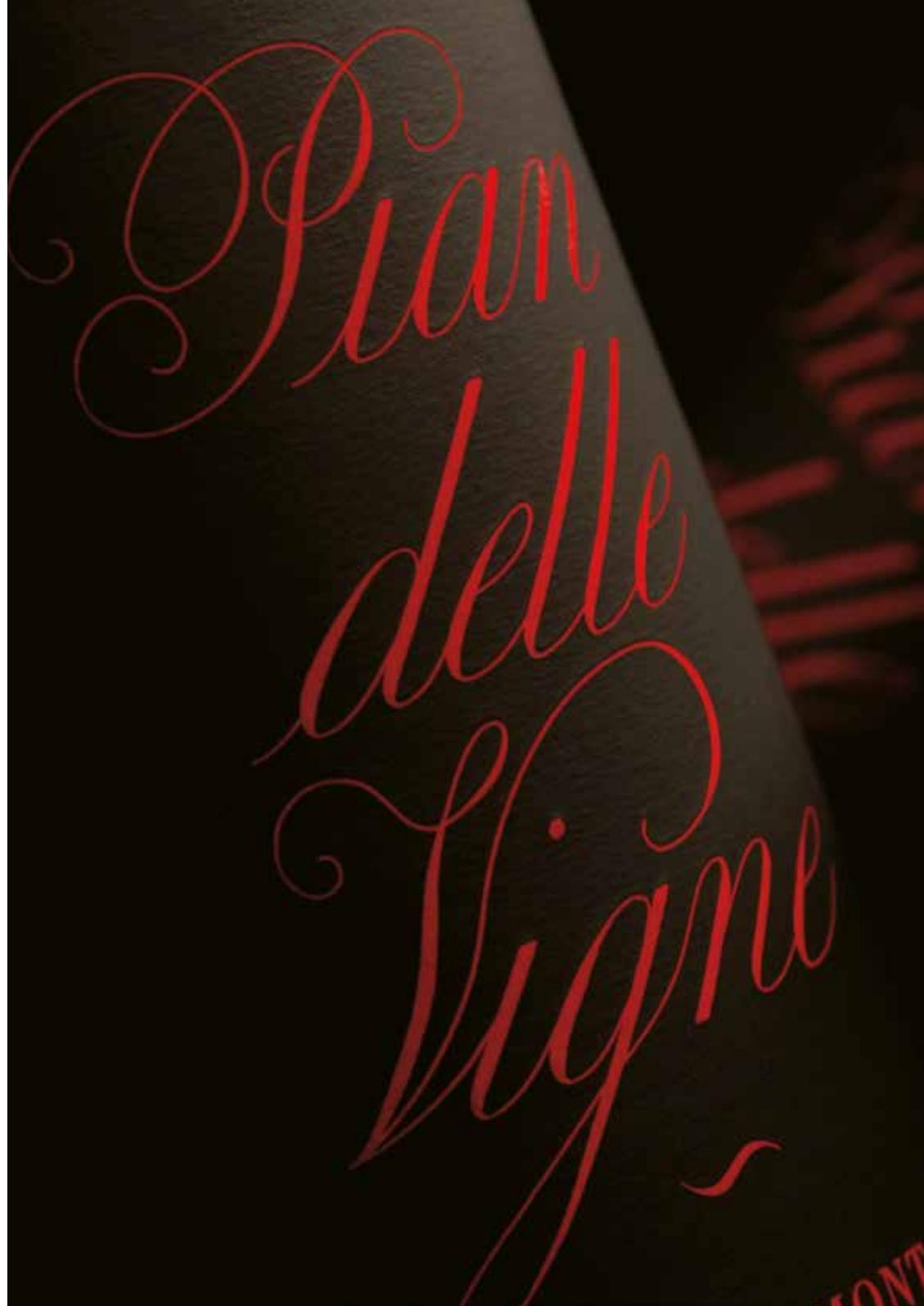


PIAN DELLE VIGNE BRUNELLO DI MONTALCINO RISERVA VIGNAFERROVIA

FORMAT	VINTAGE	UB PRICE
75cl	2013	£415.95

Release date: March 2019

*37.5cl in prices of 12, 75cl in prices of 6, all larger sizes in single prices.





Just a mile away from the city of Montepulciano, near the border between Tuscany and neighboring Umbria, La Braccasca, an Antinori property since 1990, is situated in two very close, but entirely different, zones: the classic and prestigious area of Vino Nobile, and Cortona, which has made a name for itself for Syrah.

Bramasole is made with 100% Syrah, aged in French oak barrels (both new and used once previously) where it was put through a complete malolactic fermentation. The period of oak aging which lasted some 18 months, was followed by a further period of bottle aging of approximately 14 months before commercial release.

2013 VINTAGE

The 2013 growing season was characterized by a mild winter with frequent rainfall which assured the accumulation of excellent reserves of ground water in the soil. The bud break of the Syrah took place during the last days of the month of April due to the assistance provided by rising temperatures. The growth and development of the vines continued on a regular basis, influenced by weather which, on the whole, was both cool and characterized by precipitation during the entire spring and summer period. The harvest of the Bramasole grapes took place slightly later than usual, between the end of the month of September and the first week of the month of October.



LA BRACCESCA BRAMASOLE SYRAH		
FORMAT	VINTAGE	UB PRICE
75cl	2013	£161.11

Release date: In Stock

***37.5cl in prices of 12, 75cl in prices of 6, all larger sizes in single prices.**



LE MORTELLE

The Le Mortelle estate, near Castiglione della Pescaia (Lower Maremma, Tuscany), has belonged to the Antinori family since 1999, and they have worked both on the vineyards and the new cellars with the firm conviction that the area, at the time just emerging into prominence in the overall panorama of Italian wine, had a very considerable potential for the production of high-quality wine.

Poggio alle Nane was created, after 10 years of experimentation, for the first time in 2009 from the finest Cabernet Franc (80%) and Cabernet Sauvignon (20%) grapes of the Le Mortelle estate. It is a wine which aims to bring out all the viticultural potential of this particular coastal habitat of the Tuscan Maremma. The wine is aged for 16 months in French barriques and the 2015 vintage has seen the addition of Carmenère to the blend.

2015 VINTAGE

The 2015 vintage was characterized by a winter with frequent rainfall which assisted in creating useful reserves of groundwater in the soil. The favorable climatic conditions of the springtime guaranteed a regular flowering and bud set. The summer, reasonably warm and dry, favored an excellent ripening in the hillside vineyards where the Poggio della Nane grapes are grown. The Cabernet Franc was picked in late September, while the Cabernet Sauvignon harvest took place during the first week of October and that of the Carmenère immediately afterwards.



LE MORTELLE POGGIO ALLE NANE

FORMAT	VINTAGE	UB PRICE
75cl	2015	£196.21

Release date: In Stock (Limited Availability)

★ 90 Points, Wine Advocate

*37.5cl in prices of 12, 75cl in prices of 6, all larger sizes in single prices.





Although wine has been made on the plateaus of the “heel” of the Italian boot since the time of the ancient Greeks, Puglia, in modern times and until recently, has been known for producing mainly bulk wine. But a real renaissance is taking place, with more and more producers rediscovering local varieties and experimenting with international ones, leading the way for a new and exciting image of this multifaceted region. As Marchese Piero Antinori recalls, “We began working in the Puglia region in 1998. This was another case – maybe even the best example – of redeeming marvellous terroir.”

Pietrabilanca Tormaresca is from the up-and-coming Castel del Monte DOC, in the northern part of the region where the soil is poor and calcareous at an altitude of 300m above sea level. Like the more famous Cervaro della Sala, the blend is 90% barrel fermented Chardonnay and 10% of a local variety (in this case Fiano) vinified in stainless steel.

Bocca di Lupo, the flagship wine from the eponymous estate in the Castel del Monte DOC area, is a project started at the end of the '90s with the specific intention of finding a new, Puglian identity for the king of the southern Italian red varieties: Aglianico. The 2010 vintage has been a turning point: a much smaller production (only 10,000 bottles from a selection of 40 hectares), the full maturity of the vines planted ten years before and the creation of a “micro-winery” inside the winery have all contributed in expressing the outstanding character of this ancient variety.

2014 VINTAGE

The early spring of 2014 was marked by frequent rainfall and above average temperatures, factors which led to an precocious bud break, approximately ten days earlier than the usual period in the zone. The growing season continued with rain and cool temperatures which caused a slowing of growth and development and serious problems from the principal vine diseases, particularly downy mildew; it was, accordingly, essential to carry out a rigorous selection of the grapes in order to assure quality, integrity, healthiness, and ripeness in the crop. The improved climatic conditions of the months of August and September allowed the ripening cycle to go forward in a regular fashion, bringing the harvest date back into line and allowing picking to begin during the first ten days of October.



TORMARESCA PIETRABIANCA

FORMAT	VINTAGE	UB PRICE
75cl	2017	£73.71
150cl	2017	£28.08

Release date: In Stock



TORMARESCA BOCCA DI LUPO

FORMAT	VINTAGE	UB PRICE
75cl	2014	£217.62

Release date: In Stock

***37.5cl in prices of 12, 75cl in prices of 6, all larger sizes in single prices.**

Prunotto

Prunotto was founded as a cooperative ("Ai Vini delle Langhe") in 1904, and after WWI, one of the members, Alfredo Prunotto, took over. On retirement he sold the company to the Colla brothers who were the first to map single vineyards in the Langhe area, releasing Barbera Pian Romualdo and Barolo Bussia in 1961. Antinori got involved in 1989, starting a plan of vineyard acquisition in the heart of the appellation.

2013 VINTAGE

Both the winter of 2012-2013 and the spring of 2013 were notably damp and cold. Given these climatic conditions, the vines were able to begin their growth and development with good reserves of ground water, but significantly later than other recent vintages. A further delay in vine growth and development was caused, above and beyond the rains of late May, by a drop in the minimum daily temperatures during this period. Flowering took place twelve days late than the average period of recent years. Bud set was regular in the better-positioned vineyard plots, but a certain percentage of the flowers, in cooler and damper sites, were not fertilized and dropped. From mid-August on, fortunately, sunny days and positive daytime to nighttime temperature swings favored a slow but steady ripening of the grapes. The harvest, which started with the Arneis and Dolcetto grapes on September 16th, began over two weeks later than in 2012. October was characterized by typical fall weather, frequent rainfall which slightly compromised the health and integrity of the grapes, especially the Barbera. After these rains, the human factor, the ability to select the grapes, to harvest only the better bunches, was of fundamental importance, and the resulting wines were quite interesting.

In 2014 the release of the first vintage (2008) of **Barolo Bussia Riserva Vigna Colonnello**, from a plot of one hectare, producing around 5,000 bottles, marked the beginning of another adventure to produce the very best expression of this fascinating land.

2012 VINTAGE

In 2012, after an early winter with rather mild weather for the period, temperatures plunged to extremely low levels (-15° to -20° centigrade) and were accompanied by abundant snowfall. A cool and rainy spring was followed, from May on, by a sustained period of much warmth, rarely interrupted by rainfall, and this only in limited areas. Despite the high temperatures, the vines succeeded in resisting stress thanks to the reserves of groundwater accumulated during the spring. The intense rains which arrived in late August and early September were quite beneficial for the crop. Picking began during the first week of September, approximately a week earlier than usual. The vintage, in general, was one of low production, with healthy white grapes which gave wines of much balance and red grapes which will unquestionably be quite balanced as well.



PRUNOTTO BAROLO BUSSIA

FORMAT	VINTAGE	UB PRICE
75cl	2013	£221.13

Release date: In Stock

★ 92 Points, Wine Advocate



PRUNOTTO BAROLO BUSSIA RISERVA VIGNA COLONNELLO

FORMAT	VINTAGE	UB PRICE
75cl	2012	£649.35

Release date: In Stock

★ 95 Points, Wine Enthusiast

*37.5cl in prices of 12, 75cl in prices of 6, all larger sizes in single prices.



PREVIOUS VINTAGE SCORES

Point Scores: WS (Wine Spectator), WA (Wine Advocate), JS (James Suckling), WE (Wine Enthusiast)

	WS	WA	JS	WE
TIGNANELLO				
2015	97	96	98	–
2014	93	93	94	95
2013	94	96	97	94

TENUTA TIGNANELLO MARCHESE ANTINORI CHIANTI CLASSICO RISERVA				
2015	93	92+	–	–
2014	91	–	–	–
2013	93	93	93	–

CERVARO DELLA SALA				
2016	–	95+	97	–
2015	–	93	95	–
2014	91	92	96	–

BRAMITO CHARDONNAY				
2015	90	–	–	–
2014	91	–	–	91

BADIA A PASSIGNANO CHIANTI CLASSICO GRAN SELEZIONE				
2012	90	90	–	–
2011	–	–	94	92
2010	92	92+	93	94

GUADO AL TASSO				
2015	–	97	97	–
2014	90	93+	93	–
2013	94	96	97	93

IL BRUCIATO				
2016	90	93+	94	–
2015	92	91+	93	–
2013	–	91	92	90

	WS	WA	JS	WE
GUADO AL TASSO CONT'UGO				
2013	93	–	–	91
2012	–	–	–	92

GUADO AL TASSO MATAROCCHIO				
2013	94	99	97	–
2012	95	95	96	–
2011	92	97	95	–

PIAN DELLE VIGNE BRUNELLO DI MONTALCINO RISERVA VIGNAFERROVIA				
2012	94	93	92	–
2010	93	–	98	94
2009	90	–	92	92

TORMARESCA PIETRABIANCA				
2015	–	–	90	–
2014	90	–	91	–
2013	–	90	–	–

TORMARESCA BOCCA DI LUPO				
2012	91	91	90	–
2011	91	–	–	–
2010	92	93+	94	–

PRUNOTTO BAROLO BUSSIA				
2012	–	–	93	–
2011	–	92	–	–
2009	91	96	–	–

PRUNOTTO BAROLO BUSSIA RISERVA VIGNA COLONNELLO				
2011	95	–	–	95
2010	–	93	93	–
2009	–	93	93	–



Terms & Conditions

Wimbledon Wine Cellar will be shipping all of these wines at the beginning of May 2019. Each order will be charged at £18 to cover delivery and transport into London City Bond.

The wines are also available delivered to your home - we will be happy to add VAT and duty to your Under Bond price.