



Pian delle Vigne Vigna Ferrovia 2012

Classification

DOCG riserva

Vintage

2012

Climate

The 2012 vintage was characterized by an Autumn of balanced weather followed by a cold Winter and a mild Spring. Summer was marked by a climate which, on the whole, was hot, particularly during its initial part, assisting a regular ripening of the grapes. Towards the end of August, significant drops in temperature and important temperature swings from daytime heat to evening and nighttime coolness favored the development of the intensity and complexity of the aromatic components of the Sangiovese grapes. The picking of the grapes took place between late September and early October in days with a dry and mild climate.



Vinification

The careful and precise selection of the grape bunches, carried out by means of a cropping thinning in various phases before full ripeness was achieved, along with generally fine weather, guaranteed the arrival in the cellars of grapes where were perfectly whole, healthy and ripe. The berries, after destemming and a soft pressing, produced a must which went immediately into the stainless steel fermentation tanks where it fermented and macerated on its skins for about 24 days before leaving the tanks to be aged in oak casks. The slow and gradual aging began in 130 gallon (500 liter) barrels and then proceeded in 800 gallon (3000) liter formats, and the total aging period lasted two and a half years. In the month of May 2016 the Vignaferruvia Brunello di Montalcino Riserva left its casks to be bottled and then aged before release.

Historical Data

The Pian Delle Vigne estate is located 6 kilometers (3.5 miles) southwest of Montalcino. Its name comes from the eponymous area where a characteristic nineteenth century railway station is located. The property consists of 460 total acres (184 hectares), 160 of which (65 hectares) are planted to vines with generally a south-western exposure at an altitude of 430 feet (130 meters) above sea level. The estate, since the very beginning, has followed a philosophy based on aging in large casks capable of preserving the exceptional integrity and fruit of the Sangiovese grapes and endow this Brunello with a characteristic vibrant elegance. Pian delle Vigne has belonged to the Antinori family since 1995, the the year of the first Pian delle Vigne vintage. Vignaferruvia is produced only in superior vintages from a small, 10 acre (4 hectare) vineyard plot adjacent to the 19th century railroad station and perched on soils which consist principally of clay and calcareous elements, rich in small stones as well. It was not produced in 2005, 2008 and 2011.

Tasting Notes

The 2012 Vignaferruvia shows an intense ruby red color. The nose offers, initially, notes of wild cherries, ripe black fruit, and red currants then balanced by supplementary balsamic and spicy sensations. The palate is rich and full and character by well integrated velvety tannins. The long and persistent finish is marked by hints of spices, fruit under spirits, and chocolate and given a further complexity and vigor by a light and delicate vein of acidity.



Awards

James Suckling
92/100
USA

Wine Advocate
93/100
USA

Wine Enthusiast
94/100
USA