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Climate

2010 began slowly with a rainy late winter and early spring, weather which, combined with a cool spring, slowed vine growth and development and caused a slight loss of production. The summer months were warm and sunny, and some August rains mitigated peaks of heat. The weather, from color change to full ripeness, was quite positive, leading to grapes which were fully ripe both physiologically and in terms of sugar. The harvest itself, which began on September 24th, was carried out under particularly favorable conditions.

Vinification

The estate, even before harvesting had begun, had already made a selection of the crop, thinning the grapes first in early July and then before picking was to start. This, together with a climatically positive growing season, insured that the harvested grapes of high quality, ripe both technically and physiologically. After destemming and a soft pressing, the must fermented on its skins for three to four weeks. The extraction was carried out using soft techniques to fully respect the quality and integrity of the grapes. The aging period lasted approximately two and a half years and took place first in 130 gallon puncheons and then in casks which, at times, reached 800 gallons in capacity. Bottling took place in April of 2014.

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

An intense ruby red in color with light garnet highlights, the 2010 Vignaferruvia expresses in the nose notes of ripe, and at times jammy, fruit along with balsamic and spicy sensations accompanied by aromas of leather and tobacco. The flavors are powerful and decisive, supple and silky in their initial impact and with an excellence balance between tannins and acidity which add to the freshness and length on the flow. Savory, vibrant, and persistent, the finish and aftertaste bring back the aromatic notes of the nose, from ripe fruit to spice and bitter chocolate.

Awards

James Suckling 98/100 USA **Antonio Galloni** 92/100 USA **Wine Enthusiast** 94/100 USA **Wine Spectator** 93/100 USA