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Climate

The 2012 vintage was characterized by a cold winter and a mild spring. Summer warmth assisted in a regular ripening of the grape bunches and a balanced growth of vine vegetation. Towards the end of August, temperature swings from daytime heat to evening and nighttime coolness helped develop fresh and intense aromas in the grapes. The crop was harvested during the third week of September during a period of dry and mild weather.

Vinification

The precise characteristics of the soil of the vineyards help in obtaining ripe sensations in the wines and good freshness and crispness as well. The must, after a soft pressing, is fermented for eight to ten days at low temperatures in stainless steel tanks in order to better conserve aroma. The wine, after the fermentation and subsequent malolactic fermentation, ages for twelve months in large oak casks.

Historical Data

Pian del Vigne estate, located 3.5 miles (6 kilometers) to the southwest of the town of Montalcino, takes its name from a characteristic 19th century railroad station situated within the confines of the estate. The property consists of 460 total acres (184 hectares), 205 of which (83 hectares) are planted to vines with generally a south-western exposure at an altitude of 430 feet (130 meters) above sea level. Pian delle Vigne is the personal and profound interpretation on the part of Marchesi Antinori of a traditional prestigious wine such as Brunello di Montalcino. The estate has belonged to the Antinori family since 1995, the year of the first vintage of the Pian delle Vigne Brunello. The Pian delle Vigne Rosso di Montalcino aims to fully bring out the fragrance of pure Sangiovese, the historic grape variety of Montalcino. The vineyards are situated on calcareous clay soils which create a wine which is fresh, mineral in character, and excellent drinking.



Tasting Notes

A clear and brilliant ruby red in color, the wine shows aromas of ripe red fruit, floral as well, along with spicy and balsamic notes which add freshness and complexity to the wine. The palate is pleasurable, ample and creamy in the initial phase, not excessively muscular or concentrated; the ripe tannins are supple and lively. The length and persistence are underlined by a freshness and savor which, in their turn, add further drinking pleasure.