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Climate

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.

Vinification

The precise characteristics of the soil of the vineyards help in obtaining ripe sensations in the wines and a good freshness and crispness as well. The must, after a soft pressing, fermented in stainless steel tanks at low temperatures for eight to ten days in order to better conserve aroma. The wine, after the fermentation and the subsequent malolactic fermentation, aged 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, plums, and quince jam, the characteristic floral notes of Sangiovese, and toasty and spicy sensations from the aging in oak. The palate is highly pleasurable, supple and with silky tannins. Its freshness and crispness are heightened by a savory, mineral aftertaste, which further reinvigorates the ripe fruit first felt on the nose.

Awards

I vini di Veronelli Trifoglio rosso 2015 - ITALIA **Vini Buoni D'Italia** 4 stelle 2015 - ITALIA **James Suckling** 86/100 2015 - USA