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Climate

The climate of the 2015 vintage was characterized by a winter with abundant precipitations which assisted the accumulation of good reserves of ground water in the soil before the arrival of a mild spring and a hot summer. The harvest took place in optimum climatic conditions – north winds and a temperate climate assisted a positive ripening of the grapes and an important thickness in the skins, helping to create wines rich in aroma and body.

Vinification

The grapes were destemmed, given a soft pressing, and fermented for eight to ten days in stainless steel tanks at a temperature of 77° Fahrenheit (25° centigrade) to preserve as much as possible the aromatic components. After the malolactic fermentation was completed, the wine went into large oak casks, where it began a twelve month period of aging.

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 brilliant ruby red in color, the wine offers sensations rich in fruity aromas of cherries and raspberries well integrated with the light notes of oak. On the palate, the wine is ample and enveloping with supple and silky tannins vigor, and persistent on the flow and finish.