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Climate

The winter and spring of the year 2018 vintage were characterized by slightly below average temperatures, and by frequent rainfall as well. These climatic conditions guaranteed the accumulation of excellent reserves of ground water in the soil, assuring a fine flowering and positive bud set. The leaf removal carried out in June and the perfectly timed green harvest led, as planned, to an excellent balance between fruit and vegetation and a high-level ripening of the berries. The harvest, a bit later than seasonal averages, began after mid-September with healthy and fragrant grapes.

Vinification

The crop, upon arrival in the cellar, was destemmed, given a delicate pressing, and transferred to temperature-controlled stainless-steel fermentation tanks, where the eight to ten-day alcoholic fermentation took place at a temperature of approximately 77 ° Fahrenheit (25 ° Centigrade). After the completion of the malolactic fermentation, the wine was then aged in large oak casks for a further seven months.

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), 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. 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

Pian delle Vigne's Rosso di Montalcino offers to the eye a lively ruby red color. The nose is characterized by such ripe red fruit as plums and red currents, sustained by pleasurable sensations of dog roses and Mediterranean herbs, sage and origan. The palate is vigorous and fresh with silky tannins. The notes of ample red fruit, capable given fullness and persistence to the wine, are striking. The wine, in general, both on the nose and palate, is rather complex for a young bottle, with a drinking pleasure characterized by suppleness, freshness, and savor.

Awards

Galloni 91/100 Falstaff 90/100 USA Wine Enthusiast 90/100 USA Wine Spectator 90/100 USA