Marchesi
ANTINORI
26 GENERAZIONI



Pian delle Vigne 2004

Classification
Brunello Di Montalcino DOCG

Vintage
2004

Climate
The autumn of 2003 was marked by considerable rain, which allowed a replenishment of the underground strata of the soil, which had been put to the test by the intense summer drought. Severe winter temperatures and continual, heavy rain led to a 10-day delay in the start of spring growth compared with previous years. Normal spring weather conditions followed by an excellent summer allowed the grapes to ripen well. The harvest began after the 20th September and was finished on the 14th October.

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Vinification

The first, careful selection of the grapes took place in mid-July (green harvest) and the second at the pre-picking stage. In this way, only the best bunches were brought into the cellar for the production of Pian delle Vigne. The grapes were de-stemmed and gently crushed and maceration continued for between 12 to 20 days in 125-hectoliter stainless steel vats. During this time the wine completed alcoholic fermentation at a temperature no higher than 27°C. The wine was then racked into oak barrels, ranging in size from 30 to 80 hectoliters, where, after malolactic fermentation, the wine was aged for a further two years. It was bottled during the summer of 2008.

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.

Tasting Notes

Ruby red to garnet color. Aromatic and complex on the nose, with hints of spices, cherries, blackberries, light tobacco and pleasant chocolate undertones. Very full-bodied and broad on the palate, with an intense sweetness, decisive but smooth, elegant tannins and a long, persistent finish.

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