Marchesi
ANTINORI
26 GENERAZIONI




# Pian delle Vigne 2005

## Classification
Brunello Di Montalcino DOCG

## Vintage
2005

## Climate
The rainy autumn and a winter with rather low average temperatures caused a slight delay in vegetative regrowth when compared to the averages of previous years. But the good meteorological conditions during the spring helped to compensate for this delay, greatly aiding the development of the vines. June, July, and August turned out to be "cool", characterized by average temperatures which were not excessive and rain at fairly regular intervals during the summer months. At harvest time the grapes were healthy, perfectly ripe, and showed great potential. Harvesting began September 15th and ended October 9th.

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## Vinification

The grapes were selected in two phases: the first selection took place in mid-July (called the "green selection") and the second took place shortly before the moment of harvesting, thus allowing only the best grape bunches to be brought to the cellars for vinification. The grapes were subsequently destemmed and gently pressed. Maceration took place in 125-hectoliter tanks for a period of 15 to 21 days. During this phase, the wine underwent alcoholic fermentation at temperatures not exceeding 27° C. The wine was then immediately put into oak barrels of various sizes ranging from 30 to 80 hectoliters and, after having undergone malolactic fermentation, it was aged for another two years. The wine was bottled during the summer of 2009.

## 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

The wine opens with a very intense ruby red color, with garnet tinges. Its fragrance is full and complex, with spicy notes, aromas of red fruit, and delicate hints of tobacco and cocoa. On the palate, the wine is very full, broad, and well-balanced, with a long and persistent finish.

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# Awards

**Antonio Galloni**
92/100
USA

**Wine Advocate - Robert Parker**
92/100
USA

**Wine Enthusiast**
91/100
USA

**Wine Spectator**
90/100
USA