Marchesi
ANTINORI
26 GENERAZIONI



Pian delle Vigne 2006

Classification
Brunello Di Montalcino DOCG

Vintage
2006

Climate
The climate of later part of 2005 was, on average, rather cold and the low temperatures caused a slight delay -compared to vintages of that period - in the initial phases of the 2006 growing season. The fine climate of the early part of spring, along with regular rains, compensated for this slight delay and favoured vine development. August rains interrupted the heat of summer, and the excellent weather of September, with consistent temperature swings from daytime to nighttime, led to a perfect ripening of the grapes and a very promising vintage. The grapes were perfectly healthy when picked and with an important quality potential. Picking began on September 25th and terminated on October 9th.

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Vinification

The selection of the grapes was carried out in two distinct phases: the first, a "green harvest" which thinned the crop on the vine, took place in mid-July, the second just before the harvest itself. Only the finest bunches, accordingly, were picked and utilized for the wine. The grapes were destemmed and then softly pressed, and the must, with 15-21 days of skin contact, was fermented in 3300 gallon (125 hectoliter) stainless steel tanks at temperatures which peaked at 81° Fahrenheit (27° centigrade). The wine was then aged in 800-2100 oak casks for a period of over two years and went through a complete malolactic fermentation in oak. Bottling took place during the spring of 2010, and the wine will be released.

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 is a very intense ruby red with garnet highlights. The aromas are ample and complex with notes of red fruit, spices and touches of tobacco and chocolate. It is full and ample on the palate, balanced and with a long, sustained finish.

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Awards

Antonio Galloni
92/100
USA

Wine Advocate
92/100
USA

Wine Spectator
93/100
USA