Marchesi
ANTINORI
26 GENERAZIONI



Pian delle Vigne 2007

Classification
Brunello Di Montalcino DOCG

Vintage
2007

Climate
2007 was a particularly mild winter in which temperatures remained systematically above the freezing point, coupled with an equally mild spring with little rainfall led to early start to the vegetative cycle of the vine. The growth of the buds was favored by warm days followed - in regular order - by precipitation, and ripening was assisted by important temperature swings between daytime warmth and evening and nighttime coolness during the month of August. September arrived with warm and sunny days which allowed us to harvest our Sangiovese in a condition of perfect ripeness.

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Vinification

A careful selection of the finest bunches to be used for the Brunello di Montalcino, first carried during the month of July (the so-called "green harvest" or bunch thinning) and then just before the beginning of picking operations, permitted us to bring to the cellars a crop which was both perfectly ripe and perfectly healthy. After the destemming and pressing of the bunches, the grapes began to ferment in stainless steel tanks, a fermentation which lasted three weeks at temperatures held steadily to a maximum of 28° centigrade (82° Fahrenheit). Once the fermentation was completed, the wine was put through a complete malolactic fermentation and began its aging in oak casks with a three thousand to an eight thousand liter capacity. After more than two years of aging, the wine was bottled during the spring of 2011.

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

An intense ruby red with garnet highlights, the aromas of the Brunello Pian delle Vigne 2007 show red fruit and spices which fuse harmoniously with tobacco and chocolate. On the palate it is a wine of great balance, with lively mineral notes supported by vibrant tannins which accompany the flavors elegantly during the entire tasting sequence.

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