Marchesi
ANTINORI
26 GENERAZIONI



Pian delle Vigne 2011

Classification
Brunello Di Montalcino DOCG

Vintage
2011

Climate
A particularly warm early spring led to a very precocious development of vineyard vegetation. The vines began to bud in early April, and the spring months of May and June were characterized by successive periods of rain and warmth and sunshine. This pushed growth ahead of the normal schedule up through the month of July. August saw a decisive rise in temperatures, leading to a rapid ripening and high sugar levels in the grapes. The harvest took place over a lengthy period of time, from mid-September all the way through the first ten days of October.

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Vinification

After a careful selection both in the vineyard and in the cellar, the grapes were destemmed and delicately pressed; the must then went into temperature-controlled stainless steel tanks where it fermented and remained on its skins at a temperature of 82° Fahrenheit (28° centigrade) for an overall period of approximately three weeks. The wine was put through a complete malolactic fermentation and then began its aging period in 30 to 80 hectoliter (8,000-21,000 gallon) oak casks. After more than two years of aging, the wine was bottled in April of 2014.

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

A brilliant ruby red with garnet highlights in color, the aromatic impact of the wine is warm and complex with spicy and balsamic notes which emerge along with raspberry, cherry, and ripe plum fruit. The palate is savory with elegant and silky tannins, the character is that of great Sangiovese, both important and highly pleasurable.

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Awards

James Suckling
94/100
USA

Antonio Galloni
88/100
USA

Wine Spectator
88/100
USA