Marchesi
ANTINORI
26 GENERAZIONI



Pian delle Vigne 2015

Classification
Brunello Di Montalcino DOCG

Vintage
2015

Climate
The 2015 vintage will be recalled as a great year at Montalcino. Winter and spring rainfall, ones capable of supplying excellent reserves of ground water to the soil, alternated with days of sunshine and breezes which assisted a rapid and homogeneous growth of the grape bunches during the months of May and June. A summer which was generally warm favored a regular development of the grapes. The north wind and a temperate climate during the month of September led to a high-level conclusion to the ripening process. Picking began on September 21st and terminated on October 7th.

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Vinification

Upon arrival in the cellar, the grapes were destemmed and given a soft pressing to then go into temperature-controlled stainless-steel tanks where the alcoholic fermentation took place. Skin contact lasted approximately fifteen days at a temperature of 82 °Fahrenheit (28 °Centigrade). After the alcoholic fermentation, the wine went into oak casks with a capacity between 790 and 2100 gallons (from 30 to 80 hectoliters) where it began its ripening cycle. After more than two years of aging, Pian delle Vigne left these large casks for a lengthy period of aging in bottle.

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 2015 vintage of Pian delle Vigne shows an intense ruby red color to the eye. The nose is complex, one of impact, characterized by notes of ripe red fruit and of violets accompanied by aromas of dried flowers, cocoa, cherries under spirits and spices such as oregano e marjoram. The palate is elegant, rich, and complex, with supple and succulent tannins. The freshness of certain sensations, first perceived on the nose, are felt once again during the tasting of the wine.

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Awards

James Suckling
94/100

Wine Enthusiast
94/100

Galloni
94/100

Falstaff
96/100