Marchesi
ANTINORI
26 GENERAZIONI



Pian delle Vigne 2017

Classification
Brunello Di Montalcino DOCG

Vintage
2017

Climate
The 2017 growing season will be remembered for hot dry climate trends both in winter and during spring/summer. These climatic conditions prompted early bud break, limited the vines' vegetative development and reduced the size of the clusters; however, the berries were perfectly whole and healthy at harvest time. Targeted agronomic practices and frequent soil management techniques helped the vines get maximum benefits from this year's limited groundwater reserves. Rain showers at the beginning of September slightly lowered temperatures and provided much needed relief to the vines, allowing the grapes to ripen uniformly and reach well-balanced maturity. Harvesting activities began at the beginning of September and were completed on September 26th, slightly earlier than seasonal averages.

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Vinification

Harvested grapes were brought to the cellar, destemmed, gently crushed and transferred into stainless steel vats where alcoholic fermentation occurred. Maceration on the skins took place over a period of approximately 12 days at a controlled temperature of 28 °C (82 °F). After malolactic fermentation, the wine was transferred to oak barrels of varying capacities, between 30 and 80 hl, where it aged in the barrel for two years. Pian delle Vigne was then bottled and aged for a lengthy period before being 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

Pian delle Vigne Brunello di Montalcino is an intense ruby red color. Its complex nose offers notes of ripe red fruit and hints of plums and dates; its bouquet is completed by sensations of Mediterranean herbs, floral aromas of violets, a hint of spicy ginger and hot pepper chocolate. On the palate, its entry is soft and silky. An extremely pleasant wine that delivers balance and harmony with pleasing freshness that gives the wine length and richness of flavor. Notes of licorice and cocoa powder, together with ripe red fruit, define its finish.