Marchesi
ANTINORI
26 GENERAZIONI



Pian delle Vigne 2020

Classification
Brunello Di Montalcino DOCG

Vintage
2020

Climate
The 2020 growing season started out with dry conditions during January and February. Once the buds emerged from dormancy at the end of March, typical weather set in and lasted until the end of July with abundant sunshine and occasional rain showers that guaranteed full reservoirs in vineyard soils. The summer months brought higher temperatures, especially in August, but were uninterrupted by heat spikes. Optimal temperature swings between day and night revitalized the vines providing ideal conditions to begin the ripening phase. Harvesting operations began just after mid-September and were completed the last week of the month.

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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 hl and 80 hl, where it aged in the barrel for two years. Pian delle Vigne was then bottled and aged for an additional 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 2020 is ruby red in color. The nose offers fragrant fresh aromas of blood oranges and plums that blend with balsamic notes and hints of vanilla. The refined palate is vibrant and defined by savory tannins sustained by outstanding freshness. The finish is long and persistent defined by fruity, spicy and vanilla aromas.