



Pian delle Vigne 2021

Classification

Brunello Di Montalcino DOCG

Vintage

2021

Climate

The 2021 growing season saw mild winter temperatures, which rarely dropped below zero, and limited rain showers that only gained intensity towards the end of the season. Pruning took place later than usual, slowing down budbreak in order to minimize damage caused by the drop in temperatures on April 7th. The summer months were hot and dry. Light rainfall at the end of August lowered temperatures prompting a gradual ripening phase that led to optimal maturity. The grape harvest took place during the last half of September. Harvest fruit was perfectly healthy with an outstanding aromatic profile.



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 2021 is ruby red in color. The nose opens with delicate notes of loquat and yellow flower blossoms accompanied by fresh hints of blood oranges. The bouquet is completed by balsamic notes of menthol and tobacco. The palate is elegant, fresh and supple accentuated by notes of red fruit. Refined and savory tannins lead to a long persistent finish with generous spicy aromas.