Marchesi
ANTINORI
26 GENERAZIONI

Pian delle Vigne 2009

Classification
Brunello Di Montalcino DOCG

Vintage
2009

Climate
The early months of the year were marked by rains which left substantial reserves of ground water in the vineyards. As a direct consequence, there was an important and constant growth of the vegetation during the entire spring and an ample development of the canopy. The summer months were prevalently hot and dry, but the accumulated ground water enabled the vines to resist the dry spell without any particular difficulty and bring the grapes to complete ripeness at the end of their cycle.

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Vinification

A careful selection of the finest grapes, carried out as early as the month of July during the so-called "crop-thinning" phase and before the harvest as well, left only superior bunches for picking on the vines. The destemmed and pressed grapes were fermented for fifteen days in stainless steel tanks at temperatures held to a maximum of 81° Fahrenheit (27° centigrade). The wine then went through a complete malolactic fermentation and was aged in oak casks with a capacity ranging from 800 to 2100 gallons (3000-8000 liters). After more than two years of aging, the wine was bottled during the second half of January of 2013.

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 2009 Pian delle Vigne is ruby red in color with garnet highlights, and its nose shows intense floral (violets) and fruity (plum and blackberry) aromas along with well integrated notes from the oak casks. Light spices and chocolate fuse on the aromatic finish with suggestions of leather, tobacco leaves, and balsamic notes. The palate is ample and elegant with silky and supple tannins and flavors of length and persistence which highlight a vibrant acidity and a mineral freshness. Given these characteristics, it is easy to foresee an important longevity and potential for development over time.

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Awards

James Suckling
94/100
USA

Wine Enthusiast
92/100
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