



Pian delle Vigne 2010

Classification

DOCG

Vintage

2010

Climate

The 2010 vintage was characterized by rains during the end of winter and the spring; these conditions, together with springtime temperatures below seasonal averages, caused a slight delay in production and a small loss of production. The summer was distinguished by lovely and stable weather and some August rains which served as a mitigating effect on temperatures. The weather was very positive from the period of color change in the grapes during August until the end of the ripening period, leading to a balanced ripening and a precise synchronization of physiological maturity and the desired level of sugar accumulation. Picking began on September 22nd and took place under particularly favorable meteorological conditions.



Vinification

After a careful selection of the grapes, both during the month of July and just before the harvest, the finest part of the crop was left on the vine to reach full maturity. The grape bunches, destemmed and softly pressed, went into stainless steel tanks when they macerated and fermented on their skins for a period of 20 days at temperatures kept to a maximum of 82° Fahrenheit (28° centigrade). The wine began its aging period and also went through a complete malolactic fermentation in oak casks which ranged from 3000 to 8000 liters (790 to 2100 gallons) in capacity. After more than two years of aging in oak, the wine was bottled in May 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

A deep and brilliant ruby red in color, the 2010 Pian delle Vigne is characterized by complex and intense aromas: floral notes accompanied by fragrant sensations of wild cherries, raspberries, and citrus fruit, then followed by chocolate, toasted tobacco leaves, liquorice and, on the finish, a perceptible presence of plums, mint, and eucalyptus. Balanced and ample on the palate with full and intense flavors and texture, the wine is elegant and noble in the tactile sensations of its tannins and very mineral as well, a Brunello which promises significant expressive possibilities as it ages and develops over time.



Awards

Wine Enthusiast

91/100

USA

James Suckling

96/100

USA

Wine Advocate

93/100

USA

Wine Spectator

93/100

USA

Antonio Galloni

92/100

USA

I vini di Veronelli

Super Tre stelle

Italy

I vini dell'Espresso

16/20

Italy

Vini Buoni d'Italia

4 stelle

Italy