Marchesi
ANTINORI
26 GENERAZIONI

Pian delle Vigne 2012

Classification
Brunello Di Montalcino DOCG

Vintage
2012

Climate
The 2012 vintage was characterized by a balanced late autumn of 2011 and a cold winter, and a mild spring in 2012. The summer season immediately arrived with high temperatures, which assisted a regular ripening of the grape bunches. Late August, instead, was marked by lower temperatures and important temperature swings from daytime warmth to evening and nighttime coolness, factors which made a major contribution to aromatic intensity and freshness. The harvest took place in mild and dry daytime weather between the third week of September and the first week of October.

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Vinification

After a careful selection of the grapes both in the vineyard and in the cellar, the grapes were destemmed, and given a soft pressing; the must then went into stainless steel tanks and remained in contact with its skins for approximately three weeks at a temperature around 82° Fahrenheit (28° centigrade). The resulting wine was put through a complete malolactic fermentation and aged in 800 to 2100 gallon (30-80 hectoliter) oak casks. After two years of aging the wine was bottled in April of 2015.

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 wine is ruby red in color. The nose shows fruity and floral notes together with spicy and balsamic sensation which add freshness and complexity. The palate and its supple and silky tannins are creamy in texture, the wine round and enveloping in character with an excellent and pleasurable length and persistence.

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Awards

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