Marchesi
ANTINORI
26 GENERAZIONI

Pian delle Vigne 2018

Classification
Brunello Di Montalcino DOCG

Vintage
2018

Climate
Winter and spring 2018 saw slightly lower than average temperatures and repeated rain showers. These climatic conditions provided excellent groundwater reserves in the vineyards ensuring normal bud break and optimal fruit set. Selective leaf removal in the month of June and cluster thinning between the end of July and the beginning of August guaranteed excellent vine balance and an optimal ripening phase. The grape harvest took place slightly later than average beginning on September 21st and was completed the first week of October with berries that were in perfect health and aromatic.

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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 a 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 is ruby red in color. Complex on the nose with balsamic hints of menthol and cloves that lead over to fruity aromas of cherries, plums, dates, and notes of cinnamon. A soft and balanced entry on the palate is silky smooth, characterized by soft tannins and sustained by exceptional freshness. Flavors linger on the finish with aromas of vanilla and light hints of violets, typical of Sangiovese.