Marchesi
ANTINORI
26 GENERAZIONI

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Climate

A winter without particularly cold temperatures and fairly dry as well was followed by a spring characterized by frequent rain and by daytime to nighttime temperature swings which slowed vine development. The months of June and July, instead, were quite warm and rain fell only August, allowing the process of growth and development to proceed regularly in the vineyard. During the month of September in which picking operations went forward, warm and sunny days and excellent temperature swings from daytime heat to evening and nighttime coolness brought the Sangiovese grapes to a point of perfect ripeness for harvesting.

Vinification

A careful selection of the finest grapes, those to be used for the production of Brunello di Montalcino (the so-called "green harvest"), was carried out in mid-July and, again, just before harvesting began, and assisted in bringing a crop of perfectly ripe and healthy grapes to the fermenting cellars. After destemming and pressing, the must went into stainless steel tanks, where it fermented for three weeks at temperatures which peaked at 82° Fahrenheit (28° centigrade). The wine then went through a complete malolactic fermentation and began its aging period in oak casks of 800-2100 liter capacity. After more than two years of aging, the wine was bottled, in March of 2012.

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.

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Tasting Notes

A brilliant ruby red in color with garnet highlights, the wine shows a complex and intense nose with spicy and balsamic notes which fully fuse with aromas of raspberries, cherries, and ripe plums together with light suggestions of tobacco and leather. On the palate the wine is ample and enveloping with a silky texture and an intense progression of flavors across the palate which bring out all the elegant and varietal personality of the wine, true and outstanding in its expression of Sangiovese character.

Awards

Wine Spectator 91/100 USA **Wine Enthusiast** 92/100 USA **James Suckling** 92/100 USA **Falstaff** 91/100 Austria