Marchesi ANTINORI
26 GENERAZIONI

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Climate

The 2016 growing season began with little rainfall during the winter months and mild springtime temperatures. These climatic conditions prompted bud break and flowering slightly earlier than expected, but vine growth evened out with fruit set that occurred normally. Summer climate trends, cooler than in 2015, were dominated by higher than average seasonal temperatures especially in the months of July and August. Light rainfall during the month of September and the resulting lower temperatures allowed the grapes to progress to optimal ripeness, enhancing Sangiovese's freshness while imparting soft balanced tannins. Grapes for Brunello di Montalcino were harvested at the end of September.

Vinification

Harvested grapes were brought to the cellar, destemmed, gently crushed then transferred to stainless steel tanks where alcoholic fermentation took place. Maceration on the skins lasted for a period of approximately 15 days at a controlled temperature of 28 °C (82 °F). Following malolactic fermentation, the wine was transferred into oak barrels of varying capacities, between 30 and 80 hectoliters (793 – 2113 gallons), where the wine began a two-year period of barrel aging. Once Pian delle Vigne completed aging in oak, the wine was bottled and underwent a lengthy period of aging in the cellar. casks for a lengthy period of aging in bottle.

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

Pian delle Vigne is an intense ruby red color. On the nose complex aromas of ripe red fruit, cherries in particular, perfectly blend with light floral notes. Its bouquet is completed by hints of chocolate, tobacco, cloves and aromatic and balsamic herbs. The 2016 vintage expresses great finesse and elegance giving the wine excellent freshness accompanied by soft tannins and an extraordinary lengthy finish. Initial notes of tobacco and spices reappear in the finish.