



Pian delle Vigne Vignaferruvia 2019

Classification

Brunello Di Montalcino DOCG Riserva

Vintage

2019

Climate

The first half of spring 2019 saw higher-than-average temperatures followed by cool dry weather in the final half of the season. During the month of May, occasional precipitation led to a slight delay in vegetative growth but did guarantee excellent groundwater reserves in vineyard soils. Despite hot temperature during the summer months, no extreme heat spikes were registered in the area surrounding Pian delle Vigne where well-distributed rainfall and optimal temperature swings between day/night that provided ideal conditions for Sangiovese to reach full maturity. The grape harvest for Pian delle Vigne Vignaferruvia took place on September 27th, 2019.



Vinification

This growing season's favorable climate trends together with a meticulous selection of grape clusters guaranteed that perfectly whole, healthy, and ripe fruit was brought to the cellar for vinification. The grapes were destemmed, gently crushed then transferred into truncated cone shaped stainless steel vats where alcoholic fermentation occurred. Maceration on the skins lasted for approximately two weeks and was then introduced into oak for aging. The gradual and well-balanced aging phase began in small barrels of varying capacities, from 5 hl to 15 hl and up to 30 hl, and continued for a period of over two years. Pian delle Vigne Vignaferrovia was later bottled on May 25th, 2022 and began a lengthy period of aging in the bottle 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. Vignaferrovia is produced only in superior vintages from a small, 10 acre (4 hectare) vineyard plot adjacent to the 19th century railroad station and perched on soils which consist principally of clay and calcareous elements, rich in small stones as well. It was not produced in 2005, 2008 and 2011.

Tasting Notes

Pian delle Vigne Vignaferrovia 2019 is ruby red in color with garnet hues. The nose reveals its complex and pleasant character: notes of cocoa, vanilla and tobacco lead to hints of red fruit, in particular black cherries, plum jam, apricots and blood oranges, aromas typical of the Sangiovese berry. Its bouquet is completed by balsamic notes of rosemary and sage. The palate is vibrant and enjoyable, it opens supple with notes of chocolate, then evolves into elegant and fresh. The long rich finish offers silky velvety impressions on the palate accompanied by notes of red fruit, spices and cocoa.