



Pian delle Vigne Vigna Ferrovia 2007

Classification

DOCG riserva

Vintage

2007

Climate

A mild winter, characterized by temperatures regularly above the freezing point, together with an equally favorable spring and with little rainfall, led to an early start to the growing season of the vine. Bud growth and development were favored by warm days and regular rainfall, and the excellent temperature swings from daytime heat to evening and nighttime coolness during the month of August helped to bring the grapes to an optimal state of ripeness. Warm and sunny September weather led to a Sangiovese harvest of perfectly ripe grapes.



Vinification

The selection of the grapes to be used for the Riserva Vigna Ferrovia took place in two different phases. The first, a bunch thinning (also known as “green harvest”) was carried out during the first two weeks of July in order to assure a correct number of grape bunches per cane. The second, instead, just before the harvest itself, left only the finest bunches on the vine. After destemming and a soft pressing, the grapes and their juice fermented on their skins in oak for a period of approximately twenty days during which the cap of skins was gently punched down to insure the most delicate extraction possible, one which fully respected the integrity of the fruit and the tannins. The malolactic fermentation took place in small oak barrels, where the wine was also aged for the first six months only to be transferred into 800 liter casks for the following twelve months and then into 1600 liter casks for the final twelve months. The wine which was obtained was bottled on April 3, 2012 and then given a final aging in bottle for over a year before commercial release.

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. Vignaferruvia 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

A deep ruby red in color with occasional garnet highlights, the 2007 Vigna Ferrovia show a complex nose featuring focused aromas of ripe red fruit, liquorice, tobacco leaves, violets, quinine, coffee, and graphite. On the palate the wine is supple, round, ripe, and flavorful, complex on the finish and aftertaste where notes of wild cherries, walnuts, and balsamic sensations are felt.



Awards

James Suckling
95/100
USA

Wine Enthusiast
93/100
USA

Wine Spectator
92/100
USA