Marchesi
ANTINORI
26 GENERAZIONI

Pian delle Vigne Vignaferrovia 2018

Classification

Brunello Di Montalcino DOCG Riserva

Vintage

2018

Climate

The winter and spring seasons of 2018 were characterized by slightly lower than average temperatures and generous precipitation. These climatic conditions provided excellent groundwater reserves in the vineyards and prompted normal budbreak and optimal flowering. Selective leaf removal conducted in June and cluster thinning at the end of July-beginning of August brought optimal vine balance and ensured a perfect ripening phase. Harvesting activities for Pian delle Vigne Vignaferrovia took place between September 25th and 27th, 2018.

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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 stainless steel vats where alcoholic fermentation occurred. Maceration on the skins took place over a period of approximately 3 weeks and was introduced directly into oak for aging. The gradual and well-balanced aging phase began in small barrels of varying capacities, from 5 hl up to 30 hl, and continued for a period of over two years. Pian delle Vigne Vignaferrovia was later bottled on April 7th, 2021 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 2018 is ruby red with light garnet hues. The nose is engaging and complex: notes of ripe fruit and citrus fruit lead over to aromas of tobacco, cocoa, cloves, and fresh balsamic impressions. The palate is rich, dense and is accompanied by excellent freshness and silky vibrant tannins. The finish is long and persistent, characterized by pleasant hints of jam and bitter cocoa.