Marchesi
ANTINORI
26 GENERAZIONI

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Climate

The fall of 2003 was marked by considerable amounts of precipitation which allowed a restoration of the underground water supplies that had been greatly put to the test during the extremely dry summer months. The severe temperatures during the winter, along with consistent and repetitive precipitation, caused a delay of about 10 days in the regrowth of the plants the following spring, as compared to previous years. The normal climatic conditions of spring, followed by optimal conditions in the summer as far as temperatures were concerned, allowed the grapes to ripen perfectly. The harvest took place on October 9th - 10th.

Vinification

A careful selection of the grapes were picked in mid-July (green selection); this, together with a second selection during the phase immediately preceding the harvest, allowed us to collect only the best grape bunches to use in the making of the Vignaferrovia Reserve wine. The grapes were brought in for vinification and were destemmed and then gently pressed. Maceration took place in wood over a period of 20 days during which marc pressing was only done manually. Alcoholic fermentation took place in small oak barrels. The wine was then racked into 3 Hl barrels, where it remained for 6 months. The wine was then aged in 30 Hl barrels for one year, after which it was aged for another year in 60 Hl barrels. It was subsequently bottle-aged for over 6 months.

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.

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Tasting Notes

Deep color, elegant and very luminous, it enshrouds the nose with sweet spicy notes, ripe berries, slight hints of tobacco, and pleasant notes of chocolate. In the mouth the dense tannins combine with freshness and smoothness, an optimal progression, and a long finish with an overall sense of incredible balance.

Awards

Antonio Galloni 92/100 USA **Wine Advocate** 92/100 USA **Wine Enthusiast** 93/100 USA