Marchesi
ANTINORI
26 GENERAZIONI

no image

Climate

The winter of 2006 was characterized by average temperatures which were rather low and which determined a slight delay in the beginning of the vine cycle compared to the vintages of recent years. The positive climate and rainfall of the first part of spring made up for this delay and assisted vine development. Rains arrived once again in August and interrupted a period decidedly hot summer weather. Excellent climatic conditions in September, with regular temperature swings between daytime heat and evening and nighttime coolness, favored a perfect ripening of the grapes and led to a high level harvest. At the time of their picking the grapes were healthy, perfectly ripe, and with an important quality potential. Harvest operations began on October 4th.

Vinification

The selection of the grapes for the Brunello Riserva Vigna Ferrovia took place in two phases. The first, the so-called "green selection" insofar as it takes place in the vineyard in the middle of the growing season, was carried out during the first two weeks of July was intended to balance the production on the vine in order to have the proper number of bunches per shoot. The second one took place just before the harvest itself and had as its objective the elimination of grapes which were not perfectly ripe. After the stemming and a soft pressing, the grapes were macerated on the skins in open small oak barrels for a period of approximately twenty days during which time the cap of skins was punched down manually in order to both increase extraction and best respect the fruit and the quality of the tannins. The fermentation was finished in small oak barrels where the malolactic fermentation also took place. The wine then began its aging in small, 300 liter (80 gallon) oak barrels for a period of six months, followed in turn by a further twelve months of aging in larger, 3000 liter oak casks. A final twelve months of aging in 60 hectoliter (6000 liter) oak casks terminated the aging process. The finished wine was then bottled and given six months of bottle aging 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. 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

A brilliant and intense ruby red, the VignaFerrovia 2006 demonstrates that it is a wine of important balance with the traditional notes of sweet spices married to aromas of red fruit, tobacco, and leather. On the palate it is a wine of much finesse and elegance with a tonic acidity which sustains the vibrant tannins of its texture. The finish and aftertaste are sweet and supple.

Awards

Antonio Galloni 93/100 USA **James Suckling** 94/100 USA **Wine Advocate** 93/100 USA **Wine Spectator** 93/100 USA