Marchesi
ANTINORI
26 GENERAZIONI

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Climate

The initial months of 2009 were characterized by rainfall which created ample reserves of ground water in the soil. The growth of the Sangiovese vegetation remained constant during the entire spring season, assisting the development of a flourishing vineyard canopy. The weather remained warm and dry during the summer months, and the reserves of ground water accumulated in the winter helped the wines to confront summer heat in a positive way and to complete a balanced ripening, both in terms of sugars and of the aromatic and structuring elements of the grapes.

Vinification

A careful and precise selection of the grapes, carried out under favorable climatic conditions in the vineyard, proceeded in two distinct phases: the first, the so-called "green harvest", took place in early July, while the second was carried out in early September, shortly before the beginning of the harvest. This assisted in bringing only the finest grapes to the cellar. After a soft destemming and pressing, the must remained in contact with the grape skins for approximately three weeks, during which time soft extraction techniques, which fully respected the quality of the grapes, were utilized. The fermentation was followed by a period of oak aging which lasted approximately two and a half years, beginning, during the initial phase, in small (130 gallon) oak barrels and then moving gradually towards larger 3000 liter (800 gallon) casks for the later phases of the aging process.

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

Vigna Ferrovia shows an intense ruby red color with light garnet red highlights. The nose is characterized by red berry fruit, liquorice, toasted tobacco leaves, leather, and delicate nuances of chocolate. The palate fuses, elegantly, supple textures and richness of body. Freshness and vibrancy are supplied by balsamic notes and Mediterranean herbs on the finish and aftertaste.

Awards

James Suckling 92/100 USA **Antonio Galloni** 91/100 USA **I vini di Veronelli** Super Tre stelle Italy **I vini dell'Espresso** 16/20 Italy **Vini Buoni d'Italia** 4 stelle Italy