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Climate

The 2016 growing season began with very little rainfall in winter and a mild spring. These climatic conditions prompted slightly earlier bud break and flowering, while fruit set occurred normally. Summer was cooler than 2015 yet temperatures rose above seasonal averages especially during July and August. Light precipitation during the month of September and the resulting cooler temperatures allowed the grapes to progress to optimal ripeness, boosting Sangiovese's freshness and imparting soft, well-balanced tannins. Grapes for Vignaferruvia were harvested between the end of September and the beginning of October.

Vinification

A meticulous selection of grape clusters and favorable climate trends brought intact and perfectly ripe grapes to the cellar. The berries were destemmed and gently crushed then transferred into stainless steel tanks where alcoholic fermentation took place. Maceration on the skins lasted for a period of approximately 3 weeks, and once concluded, the wine began a period of aging in oak. This gradual, balanced aging process took place over two years starting in small 5 hl barrels progressing to 30 hl capacity barrels. Pian delle Vigne Vignaferruvia was bottled and began a lengthy period of aging in the bottle.

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

Pian delle Vigne Vignaferruvia 2016 is ruby red in color with light garnet reflections. Its complex and intense nose offers notes of ripe plums and Morello cherries that merge with aromas of dried flowers, lavender, sandalwood, and herbs from the Mediterranean scrub. Its bouquet is completed by pleasant sensations of cocoa powder, sweet spicy hints of cinnamon, cloves, and a vibrant sanguine note, typical of Sangiovese. On the palate, Vignaferruvia has a rich, compact entry with soft silky tannins that together with its lively, fresh character, makes the wine intense, refined, with a persistent finish. Notes of leather, tobacco, and fresh balsamic sensations, almost minty, define its finish together with aromas of ripe Morello cherries and bitter cocoa.