Marchesi
ANTINORI
26 GENERAZIONI

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Climate

The 2015 growing season and harvest will be remembered as a great vintage in Montalcino. While precipitation in winter and spring guaranteed good groundwater reserves, alternating days of sunshine and breezy weather led to rapid, even cluster growth in the months of May and June. Hot summer trends allowed the grapes to develop normally. The month of September brought "tramontana", a cold northerly wind, that together with a temperate climate allowed the grapes to progress to optimal ripeness. Harvesting activities took place the first week 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 20 days and once concluded, the wine began a period of aging in oak. This process took over two years-time and started in small 5 hl barrels, partially first fill barrels, and went up to 30 hl capacity barrels. Once aging was complete, Vignaferrovia was bottled and continued to age for an additional lengthy period 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. 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

Vignaferrovia is ruby red in color. Its nose is rich and complex. Notes of red fruit merge with hints of fig jam, dates and citrus marmalade; its bouquet is completed by floral aromas of lavender, delicate balsamic and iodized scents and light sensations of resin, sandalwood, chocolate and cinnamon. On the palate, its entry is soft, defined by silky tannins. Vignaferrovia is a refined, energetic and vibrant wine, characterized by excellent persistence and freshness.