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## Climate

The winter of the 2013 vintage, in particular the month of February, was characterized by temperatures which, on the whole, were colder than the preceding years. A spring with frequent rainfall and a summer distinguished by average temperatures and an excellent breeziness favored a low but constant ripening of the grapes. A light but calculated phase of leaf removal 20 days before picking began guaranteed an optimal ripeness in the crop. The harvest, which began slightly later than usual, was carried out from the first days of October on.

## Vinification

A careful and scrupulous choice of the grape bunches through an elimination of the green bunches in successive phases before the actual harvest began, along with a period of generally favorable weather, assured the arrival in the cellars of solely ripe and healthy grapes. The berries, after destemming and a delicate pressing, went into stainless steel tanks where the fermentation subsequently took place. The period of skin contact with the skins lasted approximately three weeks and the wine then left the tanks to go into oak. The slow and balanced evolution of the wine, which began first in 110 gallon (5HL) barrels and then terminated in 660 gallon (30 HL) casks, took place over a period of two years. Vignaferruvia was then bottled and began its long period 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. Vignaferruvia is produced only in superior vintages from a small, 10 acre (4 hectare) vineyard plot adjacent to the 19<sup>th</sup> 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

Vignaferruvia show an intense ruby color. The nose is distinguished by its excellent balance of ripe red fruit in admirable harmony with sensations of black cherries and hints of tobacco. The palate combines impeccably, pleasurable fruit, balance, and freshness, creating a very lengthy and persistent finish and aftertaste.

## Awards

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