



Rosso di Montalcino 2021

Classification

Rosso Di Montalcino DOC

Vintage

2021

Climate

Overall mild winter weather defined the beginning of the 2021 growing season with temperatures that rarely dropped below zero and very limited rainfall that only intensified towards the end of the season. Pruning was done at a later date to slow down bud burst and prevented damage to the buds during the exceptional cold spell registered in April. The summer months were hot and dry while precipitation at the end of August lowered temperatures allowing the grapes to slowly progress to optimal ripeness. Healthy, aromatic Sangiovese berries were harvested mid-September. .



Vinification

Harvested grapes were brought to the cellar, destemmed, gently crushed and transferred into stainless steel vats where alcoholic fermentation took place at controlled temperature of 25 °C (77 °F) over a period of approximately 8 to 10 days. Once malolactic fermentation was complete, the wine was aged for approximately 10 months.

Historical Data

Pian del Vigne estate, located 3.5 miles (6 kilometers) to the southwest of the town of Montalcino, takes its name from a characteristic 19th century railroad station situated within the confines of the estate. The property consists of 460 total acres (184 hectares), 205 of which (83 hectares) are planted to vines with generally a south-western exposure at an altitude of 430 feet (130 meters) above sea level. Pian delle Vigne is the personal and profound interpretation on the part of Marchesi Antinori of a traditional prestigious wine such as Brunello di Montalcino. The estate has belonged to the Antinori family since 1995, the year of the first vintage of the Pian delle Vigne Brunello. The Pian delle Vigne Rosso di Montalcino aims to fully bring out the fragrance of pure Sangiovese, the historic grape variety of Montalcino. The vineyards are situated on calcareous clay soils which create a wine which is fresh, mineral in character, and excellent drinking.

Tasting Notes

Pian delle Vigne Rosso di Montalcino DOC is ruby red. The nose expresses notes of citrus fruit and fresh red fruit especially cherries and strawberries, together with pleasant hints of lavender and tobacco. The palate is fresh and fruity with vibrant tannins that accompany a long, savory finish, closing with a floral aftertaste.