



Rosso di Montalcino 2022

Classification

Rosso Di Montalcino DOC

Vintage

2022

Climate

The winter months saw very little rainfall and extended periods of high pressure while spring brought mild conditions. The buds began to emerge 10 days later compared to recent years, but the cycle was reversed with the arrival of higher-than-average temperatures as early as May resulting in vigorous vine growth. Overall, both the spring and summer seasons were dry, such conditions promoted growth and development of perfectly healthy fruit, but berries were smaller than average. Occasional light rain showers starting mid-August allowed the vines to advance the physiological phases that were delayed due to summer drought. The grape harvest took place several days earlier than seasonal averages.



Vinification

Freshly 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 in color. The nose offers pleasant impressions of strawberries and cherries together with delicate citrusy hints of blood oranges and floral aromas. The complex bouquet is completed by balsamic notes of eucalyptus and hints of tobacco. Pleasant freshness on the palate is accompanied by silky tannins and distinctive sapidity. The long aftertaste echoes notes of red fruit blood oranges perceived on the nose.