



Rosso di Montalcino 2023

Classification

Rosso Di Montalcino DOC

Vintage

2023

Climate

The first part of the 2023 growing season was rainy, especially during the months of April and May, while summer was hot and dry. These climatic conditions prompted normal budbreak, rapid shoot growth, flowering and fruit set consistent with seasonal averages. During the ripening phase, excellent temperature swings between day and night encouraged good growth and development of Sangiovese berries. The grape harvest for Pian delle Vigne Rosso di Montalcino began on September 11th with fruit that was aromatic and perfectly healthy.



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 26 °C (79 °F) over a period of approximately 8 to 10 days. Once malolactic fermentation was complete, the wine was aged for approximately 10 months and then bottled on July 22nd, 2024.

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 delivers fresh hints of red fruit especially black cherries that lead over to Sangiovese's typical aromas of blood oranges and delicate hints of spices. The palate is vibrant, supple with silky tannins. Notes of strawberries and blood oranges accompany a long persistent finish.