



Rosso di Montalcino 2024

Classification

Rosso Di Montalcino DOC

Vintage

2024

Climate

The 2024 growing season began with a mild and rainy winter, ideal conditions for budbreak, which took place about 10 days earlier than seasonal averages. Spring saw repeated rain showers and lower-than-average temperatures ensuring gradual and normal flowering. The months of July and August were hot and dry, prompting optimal berry formation and development. September brought sunny skies and optimal temperature swings between day and night that allowed grapes to reach peak ripeness. The grape harvest began on September 18th.



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 28 °C (82 °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 14th, 2025.

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 is ruby red in color. Aromas on the nose are delicate and fresh: characteristic notes of blood oranges, typical of this grape variety, encounter hints of white flower blossoms similar to jasmine. The palate is juicy and elegant with velvety savory tannins that accompany a long finish that closes with notes of red fruit and citrus fruit, especially grapefruits.