Marchesi
ANTINORI
26 GENERAZIONI

Rosso di Montalcino 2020

Classification
DOC

Vintage
2020

Climate
The winter 2020 season started out with rather dry weather during January and February. Climatic conditions followed normal patterns from bud break, at the very end of March, throughout the end of July with sunny skies and occasional rain showers that generously replenished groundwater resources in the vineyards. Summer brought rising temperatures, especially during the month of August, but without major heat spikes. Beneficial day/night temperature swings reinvigorated the vines and allowed the grapes to begin an optimal ripening phase. Harvesting operations began right after September 15th and was completed before rain showers in October.

Marchesi
ANTINORI
26 GENERAZIONI

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), 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. 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 a vibrant ruby red color. Its nose offers aromas of small red fruit, in particular red currants and raspberries, followed by floral notes of dog rose and lavender and light hints of candied citron. Flavors on the palate are fragrant with lively tannins that lead to a lengthy, vibrant and savory finish.