Marchesi ANTINORI
26 GENERAZIONI

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Climate

Winter was characterized by mild temperatures and by frequent rains. The growing season began slightly earlier than usual and continued with cool weather. Frequent summer rainfall and lower than normal temperatures led to slight delays in the ripening of the grapes, which were then recovered during the first two weeks of September. Given this improvement in the weather and a careful manual selection of the grapes during the harvest, the crop arrived in the cellars in good condition.

Vinification

The grapes were given a light pressing and the extraction during the fermentation took place at temperatures around 77° Fahrenheit (25° centigrade). The period of skin contact lasted between eight and ten days. After the fermentation and the subsequent malolactic fermentation, the wine aged in large oak casks for twelve 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.

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Tasting Notes

An intense and luminous ruby red in color, the wine shows a complex nose of cherries, plums, and red berry fruit. The palate is vigorous and vibrant, and a lovely acidic vein fused with much flavor make this and ample and balanced wine. The finish and aftertaste are persistent and lingering.

Awards

Wine Spectator 86/100 2016 - USA