



Pian delle Vigne 2019

Classification

Brunello Di Montalcino DOCG

Vintage

2019

Climate

The first half of spring 2019 opened with higher-than-average temperatures while the second half ushered in cool, dry weather. The month of May brought repeated rain showers that slightly delayed vegetative growth but guaranteed excellent groundwater reserves in the vineyards. The summer months were hot, but the area around Pian delle Vigne was not affected by extreme heat spikes, instead the area enjoyed well-distributed rainfall and optimal temperature swings between day/night that created ideal conditions for Sangiovese berries to reach peak maturity. The grape harvest began on September 20th and was completed the first week of October.



Vinification

Harvested grapes were brought to the cellar, destemmed, gently crushed and transferred into stainless steel vats where alcoholic fermentation occurred. Maceration on the skins took place over a period of approximately 12 days at a controlled temperature of 28 °C (82 °F). After malolactic fermentation, the wine was transferred to oak barrels of varying capacities, between 30 hl and 80 hl, where it aged in the barrel for two years. Pian delle Vigne was then bottled and aged for an additional lengthy period before being released.

Historical Data

The Pian Delle Vigne estate is located 6 kilometers (3.5 miles) southwest of Montalcino. Its name comes from the eponymous area where a characteristic nineteenth century railway station is located. 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. The estate, since the very beginning, has followed a philosophy based on aging in large casks capable of preserving the exceptional integrity and fruit of the Sangiovese grapes and endow this Brunello with a characteristic vibrant elegance. Pian delle Vigne has belonged to the Antinori family since 1995, the the year of the first Pian delle Vigne vintage.

Tasting Notes

Pian delle Vigne Brunello di Montalcino is ruby red in color. The nose presents a complex bouquet of cherries, black cherries and blood oranges that follows over to notes of violets, vanilla, and light balsamic aromas. The palate is fresh, savory with silky, elegant tannins. The long, persistent finish is defined by notes of citrus fruit, delicate spicy aromas and hints of vanilla.