



Pian delle Vigne 2013

Classification

DOCG

Vintage

2013

Climate

The 2013 winter, particularly the month of February, was characterized by colder temperatures than those of the preceding year. A Summer whose temperatures were those of a normal season and rather breezy as well was preceded by a Spring with frequent rains; together the two seasons favored a slow but gradual ripening of the grapes. A modest leaf removal, carried out approximately twenty days before the beginning of harvest operations, assisted in an excellent final ripening of the crop. Picking, which began slightly later than usual, got under way during the first days of the month of October.



Vinification

A careful and precise selection of the grape bunches, carried out both in the vineyard and in the cellar, guaranteed the arrival for fermentation of grapes which were capable of expressing the unique character of a territory such as Montalcino. After a delicate destemming, the grapes were lightly pressed; the must then went into stainless steel tanks where it fermented at a temperature of 82° Fahrenheit (28° centigrade) and remained in contact with its skins for a total period of three weeks. Once in oak casks with a capacity between 800 and 2100 gallons (3000-8000 liters), the wine was put through a complete malolactic fermentation and began its process of oak aging. After approximately 24 months in oak, the wine left its casks and began its period of pre-lease bottle aging in the month of May, 2016.

Historical Data

The Pian della Vigne estate, located approximately four miles (six kilometers) from the town of Montalcino, takes its name from a characteristic 19th century railroad station located on the estate's grounds. The property consist of some 460 total acres (184 hectares), 160 of which (65 hectares) are planted to vines in vineyards with a southeastern exposure at 425 feet (130 meters) above sea level. Pian della Vigne has followed the philosophy of aging in large casks which preserves the exceptional integrity of the fruit of the Sangiovese grape and endows Brunello with its characteristics vibrant elegance. The estate has belonged to the Antinori family since 1995, the year of the first Pian delle Vigne vintage.

Tasting Notes

The 2013 Pian della Vigne shows a brilliant ruby red color. The nose is delicate and complex with notes of ripe fruit, cherries, and plums, perfectly balanced with sensations of dried and candied fruit and spices. The palate is ample with supple tannins and is enlivened by a note of vibrant acidity with fully brings out the intense persistence and pleasure of its aromas. The finish offers hints of tobacco, dark chocolate, and berry fruit. An extremely elegant and bracingly savory wine of great finesse.



Awards

Wine Advocate
92/100
USA

Wine Spectator
93/100
USA