



Pian delle Vigne



- Origin:** Brunello di Montalcino DOCG
- Vintage:** 2001
- Grapes:** 100% Sangiovese
- Climate Vintage:** The beginning of spring saw a good amount of rain and slightly higher temperatures than the seasonal average, which favoured a slight anticipation of the budding phase. In the following period, average temperatures and rainfall led to excellent flowering and vegetative cycle. Rains at the beginning of summer maintained a good plant growth equilibrium which lasted throughout the month of August. Notwithstanding the high day temperatures, nights were cool and assured the full ripening of the grape variety. As a result, the ripening of the grapes proceeded optimally, guaranteeing the presumption of an excellent harvest.
- Vinification:** The grapes were separated from the stems and softly pressed after which the maceration took place in stainless steel tanks for about 15-20 days. During this time the wine completed its alcoholic fermentation at a maximum of 30° C. By the end of the year the wine was placed in oak barrels of between 30 and 100 hectolitres where it was aged for at least 2 years. At the beginning of 2005, after the master blend in steel tanks, it had further ageing in the bottle. Alcohol : 13,5% Vol.
- History:** The Pian delle Vigne Estate is located six kilometers south of Montalcino, above the Val d'Orcia valley, and it was named for the characteristic 19th century train station situated in the property, which is still in use. There are 30 hectares producing and 30 hectares started to produce between 2002 and 2003. The vineyards which produced the Brunello vintage 1995 are at an elevation of 130 metres sea level, with south east exposure. The soil is stony calcareous composition, with tufaceous areas, tending to be quite "poor". Brunello di Montalcino is produced exclusively with Sangiovese. The production law is very specific stating the following criteria: - Area of Production: Community of Montalcino - Variety: Sangiovese - Maximum yield: 80 qtl per hectare - Yield of grapes in wine: 68% - Wood ageing: at least 2 years in oak - Bottle ageing: at least 4 months (6 months for the riserva) - Minimum alcohol: 12,5% vol. - Release date: as of January 1st following the 5th year since the harvest (6 years for the riserva)
- Taste:** Ruby red colour with garnet hues. Complex generous nose with mature aromas of cherries, red berries, tobacco and hints of coffee and cocoa powder. Multilayered structure with nicely balanced soft tannins, elegant fruit leading to a very lingering finish.

