

Pian delle Vigne



- Origin:** Brunello di Montalcino DOCG
- Vintage:** 2003
- Grapes:** 100% Sangiovese
- Climate Vintage:** After a rainy and quite cold autumn and winter, the spring and summer of 2003 will certainly be remembered among the hottest and driest in recent years. The spring weather was dry with mild temperatures, which favoured slightly early budbreak in all the grape varieties followed by excellent flowering and fruit-setting conditions. From June onwards and throughout the summer, the weather conditions were unusually hot and dry which caused early ripening of the grapes. By mid-August the earlier-ripening varieties showed high sugar levels thanks to a kind of natural “auto-concentration”. There was also a slight decrease in quantity due to lack of water, especially where drop irrigation was impossible. The weather remained stable throughout the harvest period making it possible to wait for the perfect moment to harvest, avoiding risks of damage to the grapes. Furthermore the night-day temperature variation enabled the grapes to complete the ripening process perfectly, resulting in products with excellent colour and structure.
- Vinification:** After careful selection of the grapes in mid-July (green selection) and again just before the harvest, only the best bunches (and only one bunch per shoot) were taken to the cellar to undergo destemming and soft crushing prior to production as Pian delle Vigne wine. Maceration took place in 125hl stainless steel vats for 12-20 days, during which the wine completed alcoholic fermentation at a maximum temperature of 30°C. By the end of the year malolactic fermentation was complete and the wine was placed in 30-80hl oak barrels where it was aged for a further two years. It was definitively blended in early 2006 and bottled during summer. Alcohol : 13.70% vol.
- Taste:** Rich ruby garnet red colour. A mature, generous, complex nose with ripe aromas of cherries and raspberries, light tobacco notes and pleasant hints of coffee and cocoa powder. The palate is especially mouthfilling and generous with confident, elegant tannins and a long, lingering finish.

