TINDAL
WINE MERCHANTS

Brunello di Montalcino, Pian Delle Vigne

Montalcino, Italy

Product code	AI22ZZRC
Grapes	Sangiovese
Country	ITALY
ABV%	14.5
Case Size	6
Closure Style	Cork
Producer	Pian Delle Vigne
Vintage	2021

Vegetarian

Producer

Tuscany is famous for its red wines so when Marchese Niccolò Antinori, father of Piero, the current chairman of the company, decided to make a great white wine, he looked to Umbria and bought the Castello della Sale property, intrigued by the potential of the land and the beautiful medieval castle. 160 ha of vineyards sit on particularly complex land at altitudes of between 164 & 650 ft above sea level. The textural, smart Chardonnay and focussed blending in of other varieties mean that these wines are among the most sought after whites from this part of Italy.

Tasting Notes

Pian delle Vigne Brunello di Montalcino has a ruby red color. The nose is complex, balsamic hints of menthol and cloves are combined with fruity sensations of cherry, plum, date and spicy notes of cinnamon. On the palate the entrance is persuasive, silky, characterized by sweet tannins and supported by excellent freshness. Along the aftertaste characterized by aromas of vanilla and notes of violet, the latter typical of Sangiovese.

Viticulture

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. Soil composition is essentially clay, calcareous and rich in very fine gravel. The vineyards are planted entirely with Sangiovese.

Winemaking

Upon arrival at the winery, the grapes were destemmed and softly crushed and then transferred to stainless steel tanks where alcoholic fermentation took place. Maceration took place on average in twelve days at a temperature of 28 ºC. After malolactic fermentation, the wine was transferred to oak barrels between 30 and 80 Hl in size where it began the maturation process in wood. After two years Pian delle Vigne left the large barrel to start towards the long aging in bottle.