

Rosso di Montalcino, Pian Delle Vigne

Montalcino, Italy



Product code	AI24ZZRC
Grapes	Sangiovese
Country	ITALY
ABV%	14.5
Case Size	6
Closure Style	Cork
Producer	Pian Delle Vigne
Vintage	2022



Vegetarian

Pian delle Vigne

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 Rosso di Montalcino DOC has a ruby red color. The nose expresses notes of citrus and fresh red fruit such as cherries and strawberries alternating with pleasant sensations of lavender and tobacco. On the palate it is fresh and fruity, with vibrant tannins that accompany a long and savory finish; closes with a floral aftertaste.

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, softly crushed and transferred to stainless steel tanks where alcoholic fermentation took place at a temperature of 25 ° C, which took about 8-10 days. At the end of malolactic fermentation, the wine began its aging period lasting about 10 months.