

TENUTA PIAN DELLE VIGNE



PIAN DELLE VIGNE 2013 BRUNELLO DI MONTALCINO DOCG

Vintage

- The winter of 2013, particularly the month of February, was characterized by colder temperatures than the preceding year. Spring saw frequent rains while summer temperatures were normal and rather breezy. 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, assisted in an excellent final ripening of the grapes.
- Picking, which began slightly later than usual, began during the first days of October.

Origin Brunello di Montalcino
DOCG

Grapes 100% Sangiovese

Alcohol 14%

Tasting Notes

A brilliant ruby red color, with delicate and complex aromas of ripe fruit, cherry, and plum that are perfectly balanced with sensations of dried and candied fruit and spice. The palate is ample with supple tannins and is enlivened by a note of vibrant acidity that fully brings out the persistence and pleasure of its flavors. The finish offers hints of tobacco, dark chocolate, and berry fruit. An extremely elegant and savory wine with great finesse.

Vinification

- After a careful selection both in the vineyard and in the cellar, the grapes were de-stemmed and delicately pressed.
- The must went into temperature-controlled stainless steel tanks where it fermented and remained on its skins for approximately three weeks at 82° Fahrenheit.
- The wine went through a complete malolactic fermentation and was aged in oak casks for two years.
- The wine was bottled in May 2016.

Vineyard History

- The Pian delle Vigne Estate is located 3.5 miles south of the town of Montalcino and was named after the characteristic 19th century train station located on the property, which is still in use.
- The soil is predominantly clay and limestone and is rich in small stones.
- The estate comprises 454 acres, with 158 acres planted to vines.

