

PIAN DELLE VIGNE VIGNA FERROVIA 2013

BRUNELLO DI MONTALCINO RISERVA DOCG



Origin	Brunello di Montalcino Riserva DOCG
Vintage	2013
Grapes	100% Sangiovese
Alcohol	14.5%

TASTING NOTES

The 2013 Vignaferruvia is an intense ruby red in color. On the nose, notes of wild cherry, ripe black fruit and red currant are balanced by balsamic and spicy sensations. The palate is rich and full, with well-integrated velvety tannins. The long and persistent finish is characterized by hints of spice, liqueur and chocolate along with a slight vein of acidity that gives added vigor.



CLIMATE

- 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.

VINIFICATION

- The estate's Brunello di Montalcino is produced exclusively from Sangiovese grapes.
- The selection of the grapes for the Riserva Vigna Ferrovia took place in two phases: The first, a bunch thinning, carried out during the first two weeks of July; and the second, just before harvest, ensures that only the finest bunches are cultivated for the wine.
- After de-stemming and soft pressing, the juice and grapes are fermented on their skins for three to four weeks. The cap is consistently and gently punched down to ensure delicate extraction that respects the integrity of the fruit and tannins.
- The dense tannins were masterfully managed through a unique barrel aging regimen that began with 6 months in 3-hectoliter barrels, followed by 12 months in 30-hectoliter barrels, and finished with an additional 12 months in 60-hectoliter barrels. The wine was aged for more than 6 months in bottle before release.

VINEYARD HISTORY

- Located 3.5 miles from the town of Montalcino above the Orcia river valley, the estate takes its name from the 19th century railroad station located within it.
- The estate consists of 460 acres of land, 160 of which are planted to vines situated between 440–660 feet above sea level with a primarily southwestern exposure.
- The soils on the estate consist primarily of clay, limestone and small stones.
- Brunello di Montalcino Sangiovese grapes are grown in accordance with stringent DOCG regulations for the area which include: Being grown entirely within the township of Montalcino; producing no more than seven tons of grapes per hectare; aging the wine in oak for at least two years; and a minimum of four months (six months for Riserva) of bottle aging.