



ALCOHOL: 14%

BLEND:

100% Sangiovese

BRUNELLO DI MONTALCINO DOCG

## 2014 Pian delle Vigne

### VINTAGE NOTES

- The winter of 2014 was characterized by mild temperatures and frequent rainfall.
- The growing season began slightly early, with springtime influenced by cool weather.
- Summer rains and temperatures were less than average. This led to a slight delay in the ripening process, which was recovered during the first two weeks of September.
- The improved climate of harvest combined with scrupulous manual grape selection assured that the healthy and high-quality grapes arrived to be fermented in the cellars.

### VINEYARD NOTES

- The Pian delle Vigne Estate is located 3.5 miles south of the town of Montalcino.
- The soil is predominantly clay and limestone and is rich in small stones. The estate comprises 454 acres, with 158 acres planted to vines.

### HISTORY NOTES

- The Pian delle Vigne Estate was named after the characteristic 19th century train station located on the property, which is still in use.

### WINEMAKING NOTES

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

### TASTING NOTES

A brilliant ruby red color, this red wine offers pleasing aromas of red berry fruit balanced with sensations of candied fruit and spice. The palate is ample with supple tannins. The finish offers hints of tobacco and dark chocolate. An extremely elegant wine with great structure.