



ALCOHOL: 13.5%

BLEND:

100% Sangiovese

ROSSO DI MONTALCINO

2018 Pian Delle Vigne Rosso

VINTAGE NOTES

- The 2018 season began with a mild winter, followed by a spring with abundant rainfall. Reserves of ground water accumulated in the soil for the warmer months to come.
- Summer was warm but was not marked by excessive peaks in temperature. The warm days and cool nights assisted in a balanced growth and development of the grapes.
- The picking of the Sangiovese grapes took place during the second half of September.

VINEYARD NOTES

- The Pian delle Vigne estate is located 3.5 miles (6 kilometers) to the south of Montalcino.
- The estate consists of approximately 460 acres (184 hectares) of land, with some 160 acres (65 hectares) planted to vines.
- The vineyards are situated at an altitude between 430 and 660 feet (130-200 meters) above sea level.

HISTORY NOTES

- Rosso di Montalcino was first created in 2012 after years of experimentation aimed at producing a high-quality addition to the portfolio.
- The Pian delle Vigne estate takes its name from a typical railroad station located within the confines of the property.

WINEMAKING NOTES

- The grapes were given a light pressing and the extraction during the fermentation took place at temperatures around 77° Fahrenheit.
- The period of skin contact lasted 8-10 days.
- After the fermentation and the subsequent malolactic fermentation, the wine aged in large oak casks for 12 months.

TASTING NOTES

Ruby red in color, this wine offers ripe red fruit and plums on the nose, with toasty and spicy sensations from aging in oak. The palate of this red wine is supple with silky tannins. Its freshness and crispness are heightened by a savory, mineral aftertaste, which further reinvigorates the ripe fruit first felt on the nose.