



Classification:

Brunello di Montalcino DOCG Riserva

Blend:

100% Sangiovese

Climate:

A mild winter, characterized by temperatures regularly above the freezing point, together with an equally favorable spring and with little rainfall, led to an early start to the growing season of the vine.

Bud growth and development were favored by warm days and regular rainfall, and the excellent temperature swings from daytime heat to evening and nighttime coolness during the month of August helped to bring the grapes to an optimal state of ripeness. Warm and sunny September weather led to a Sangiovese harvest of perfectly ripe grapes.

Vinification:

The selection of the grapes to be used for the Riserva Vigna Ferrovia took place in two different phases. The first, a bunch thinning (also known as “green harvest”) was carried out during the first two weeks of July in order to assure a correct number of grape bunches per cane. The second, instead, just before the harvest itself, left only the finest bunches on the vine. After destemming and a soft pressing, the grapes and their juice fermented on their skins in oak for a period of approximately twenty days during which the cap of skins was gently punched down to insure the most delicate extraction possible, one which fully respected the integrity of the fruit and the tannins. The malolactic fermentation took place in small oak barrels, where the wine was also aged for the first six months only to be transferred into 800 liter casks for the following twelve months and then into 1600 liter casks for the final twelve months. The wine which was obtained was bottled on April 3, 2012 and then given a final aging in bottle for over a year before commercial release.

Historical data:

The Pian delle Vigne estate is located 3.5 miles (six kilometers) to the south of the town of Montalcino above the Orcia river valley. The estate takes its name from a typical 19th century railroad station located within the confines of the property. The estate consists of 460 acres (184 hectares) of land, 160 of which (some 65 hectares) are planted to vines situated between 130 and 200 meters (440-660 feet) above sea level and with an exposure which is principally to the southwest. The soil consists prevalently of clay and limestone and is rich in small stones.

The estate's Brunello di Montalcino is produced exclusively from Sangiovese grapes (the variety is known by the name Brunello in Montalcino) according to the regulations of an appellation whose most significant points are: production zone – township of Montalcino; maximum yield in the vineyard – seven tons per hectare; yield in wine from the grapes – a maximum of 68%; obligatory wood aging for the wines – two years; obligatory bottle aging for the wines – minimum four months (six months for the Riserva); minimum alcohol level – 12.5°; commercial release – no sooner than the first of January of the fifth year after the harvest (the sixth year in the case of the Riserva).

Tasting notes:

A deep ruby red in color with occasional garnet highlights, the 2007 Vigna Ferrovia show a complex nose featuring focused aromas of ripe red fruit, liquorice, tobacco leaves, violets, quinine, coffee, and graphite. On the palate the wine is supple, round, ripe, and flavorful, complex on the finish and aftertaste where notes of wild cherries, walnuts, and balsamic sensations are felt.