

ANTINORI ESTATES

\$31.00

* Suggested retail price



Pian delle Vigne Rosso di Montalcino 2020

| | Product code | 14719876 |
|-----------------|-----------------------|---|
| \$ | Licensee price | \$28.18 |
| iii - | Format | 12x750ml |
| | Listing type | SAQ Continuous Supply |
| Ľõ | Status | Available |
| ۰ | Type of product | Still Wine |
| | Country | Italy |
| Ø | Regulated designation | Denominazione di origine controllata (DOC) |
| 9 | Region | Tuscany |
| 9 | Subregion | Brunello |
| • | Appellation | Rosso di Montalcino |
| 18 ¹ | Varietal(s) | Sangiovese 100 % |
| % | Alcohol percentage | 14% |
| G | Colour | Red |
| 4 | Sugar | Dry |
| T | Closure type | CORK-Natural |

ROUTE RO

ABOUT THIS WINERY

The Antinori family has been in the wine business since Giovanni di Piero Antinori joined the Florentine Guild of Vintners in 1385 - more than 26 generations ago. Throughout the company's long history it has remained family owned and operated, and today it is directed by Marchese Piero Antinori.

TASTING NOTES

Pian delle Vigne Rosso di Montalcino DOC is a vibrant ruby red color. Its nose offers aromas of small red fruits, in particular gooseberry and raspberry, followed by floral notes of rosehip and lavender and light notes of candied citron. The flavors on the palate are fragrant with lively tannins that lead to a long, vibrant and savory finish.

PRODUCTION NOTES

The harvested grapes were taken to the winery, destemmed, lightly crushed and transferred to stainless steel tanks where the alcoholic fermentation took place at a controlled temperature of 25°C (77°F) over a period of approximately 8 to 10 days. After the malolactic fermentation was completed, the wine was aged for approximately 10 months.