

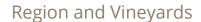
Antinori

From Antinori's historic Pian delle Vigne estate, this 2020 Brunello delivers an arresting interplay of radiant fruit, savoury depth and silky structure, epitomising modern elegance in Montalcino.



Pian delle Vigne Brunello di Montalcino 2020

Tuscany, Italy





Set **six kilometres southwest of Montalcino**, Pian delle Vigne stretches over 184 hectares, of which 65 are under vine. Gently undulating slopes at **130 metres elevation** face predominantly south-west, soaking up afternoon sun yet benefiting from cooling breezes off the Tyrrhenian Sea. Soils of **clay-limestone with pockets of galestro** retain moisture and lend the wine its hallmark savoury minerality. The typically Mediterranean 2020 season began with **dry, cool months**, followed by a steady spring and a summer free of excessive heat spikes; refreshing diurnal swings in August ensured steady phenolic ripening and vibrant acidity. Harvest started just after mid-September, finishing in the final week of the month, bringing in berries of impressive concentration and balance.

The estate has followed a philosophy of **aging in large casks** since the inaugural 1995 vintage, a choice that respects the purity of Sangiovese and the singular character of Montalcino's southwestern quadrant. Meticulous canopy management and low yields (about **45 hl/ha**) underscore a commitment to finesse over power, capturing the terroir's natural brightness and subtlety.

Winemaking

Grapes were **destemmed**, **gently crushed** and fermented in stainless steel at 28 °C. A relatively **short**, **12-day maceration** extracted plentiful colour and fine tannins while preserving aromatic clarity. Malolactic fermentation completed by late autumn, softening the wine's youthful edges.

Ageing took place for **two years in 30- to 80-hectolitre Slavonian and French oak casks**, a traditional approach that tempers tannins without imprinting overt wood flavour. After assemblage and light clarification, the wine rested further in bottle until release, allowing its multifaceted bouquet to knit together. The result is a Brunello that showcases **vibrant fruit, lifted acidity and savoury length**, true to both vintage and Antinori style.

Alcohol:14,00 %

Composition: 100% Sangiovese







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Tasting Notes

- Color: Garnet-ruby of medium depth, bright rim.
- **Aroma:** Fragrant layers of blood orange, ripe plum and wild cherry intertwine with balsamic herbs, vanilla bean and a whisper of underbrush.
- **Palate:** Sleek yet ample, offering juicy red-berry fruit, subtle spice and polished, saline-tinged tannins. Vibrant freshness drives a long, persistent finish with echoes of fruit, cedar and sweet tobacco.

Did you know?

The estate's name derives from an **19th-century railway station** ("pian delle vigne") that still stands among the vines, symbolising the Antinori family's link between tradition and progress since acquiring the property in 1995.

Wine Pairing Ideas

- **Braised wild boar pappardelle** the wine's acidity and savoury notes cut through rich game and slow-cooked sauce.
- **Grilled Florentine steak** charred crust and marbled beef mirror Brunello's depth and refined tannins.
- **Porcini risotto with truffle shavings** earthy umami flavours resonate with Sangiovese's forest-floor nuance.
- Aged Pecorino Toscano firm texture and nutty salinity accentuate the wine's fruit and spice.



Wine Spectator (WS): 94 Points (2020)

This red features an alluring mix of strawberry and cherry fruit combined with tomato leaf, eucalyptus and cast iron. Builds nicely on the palate to the long, complex finish. Dry, dusty tannins linger, along with fruity and savory echoes. Best from 2027 through 2043.



James Suckling (JS): 94 Points (2020)

A complex red with floral, lemon-rind and candied-cherry character. It's medium-bodied with juicy fruit, as well as plenty of dried citrus rind. Some sandalwood and dried-flower undertones, too.



Vinous (Antonio Galloni) (VN): 93 Points (2020)

Dried black cherries and crushed plums mix with cocoa, sage and dried orange peels as the 2020 Brunello di Montalcino emerges from the glass. This displays incredible vibrancy within. It's juicy and spry, with ripe red and black fruits elevated by brilliant acidity as nuances of sour citrus add further tension toward the close. The 2020 leaves the palate stained in primary concentration and a coating of fine tannins, tapering off spicy and long yet still lively as hints of tart raspberry keep the mouth watering for more. Recent vintages from Pian delle Vigne have delightful new energy and verve.



