



HARVEST	2004
GRAPE HARVEST DATE	1st of October 2004; yield: 29 hl/ha
GRAPE VARIETIES	100% Sangiovese grosso, training form: one-armed cordon.
SOIL	The soil is clayey, calcareous and rich in fossils from the Cretaceous period. Until today the soil is still evolving and the components may be very different on nearby lots.
CLIMATE	Warm microclimate, often ventilated by south-west winds "Libeccio" and "Sirocco" and the north wind "Tramontana", that create large temperature differences between day and night.
VINEYARDS	The grapes for this wine come from the vineyard Pian Bossolino, which is situated at 390m above sea level; the age of these vines is 12 years.
VINIFICATION	An extraordinary vintage! The grapes were very healthy; anyway as every year we did a very accurate selection of the grapes on the table. After the grapes have been destemmed, they were left to macerate for a short time. Then spontaneous fermentation started and the temperature did not exceed 34°C. The must macerated for 7 weeks before it was transferred into three tonneaux of 5 hl. The malolactic fermentation took effect immediately after the alcoholic fermentation. The Brunello matured in barrels for 47 months. Neither artificial yeast nor any other enzymatic or technological additives have been used during the whole period of transformation of the wine.
ANALYSIS DATA	
Alcohol content	14.88 (vol.%)
Residual sugars	1.3 (g/l)
Total SO2	34 (mg/l)
Free SO2	16 (mg/l)
pH	3.37
Total Acidity	5.4 (g/l)
Dry extract	28.10 (g/l)
BOTTLING DATE	on 13th of January 2009 we bottled 1760 bottles of 750mL and 120 magnums of 1.5L of the Brunello di Montalcino Riserva 2004 without using any filter.
AVAILABILITY	March 2010