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| HARVEST | 21ST of September 2006; yield: 39 q.li/ha (28 hl/ha). | | |
| GRAPE VARIETIES | Sangiovese. Training form: one armed cordon. | | |
| CLIMATE | We have a warm microclimate, often ventilated by southwest and north winds. Particularly notable are frequent large temperature differences between day and night. The beautiful and dry weather during the flowering and color change periods of the grapes were the basis for a very good year. The vines had enough available water because of above-average rainfalls during July. In May, June and September we had dry northeasterly winds which protected the grapes from fungus infection. Despite a hail storm on Pian dell'Orino during the second week of September, the grapes ripened slowly and efficiently. Sunny days and cool and dry nights allowed for a perfect ripening of the rather thick-skinned Sangiovese grape, and therefore 2006 is an exceptionally good vintage. | | |
| SOIL | The geological formation of this soil dates back to the Cretaceous period. This vineyard is characterized by the "Santa Fiora" formation, called also "Alberese". It is calcareous (marl) with a very high content of calcium. The mix of gravel, sand and clay forms a brittle soil rich in rock fragments. Its origins go back to the geologic uplift between the Cretaceous and Tertiary periods. | | |
| VINEYARDS | The grapes for this wine come from the vineyard "Cancello Rosso". <i>Technical description of the vineyard Cancello Rosso:</i> | | |
| | <table border="0"> <tr> <td style="vertical-align: top;"> <p>SURFACE OF THE VINEYARD: 5695mq</p> <p>YEAR OF PLANTING: 1997</p> <p>GRAPE VARIETY: Sangiovese (different clones)</p> <p>ROOTSTOCK: 420A</p> <p>PLANTING DENSITY: 2,7m x 1m</p> <p>TRAINING SYSTEM: one armed cordon</p> <p>SOIL TEXTURE: LS (S34/L42/A24)</p> <p>MEDIUM HEIGHT OVER SEE LEVEL: 340m</p> <p>INCLINATION: 12°</p> </td> <td style="vertical-align: top; padding-left: 20px;"> <p>EXPOSITION: South</p> <p>GEOLOGICAL ORIGIN: Santa Fiora Formation (upper Cretaceous – lower Paleocene). The Santa Fiora Unit (or Monte Morello Formation or Alberese) belongs to the intra-Austroalpine Unit and consist of limestones, marly limestones, marls and sandstones (upper Paleocene – medium-upper Eocene)</p> <p>Gravel, sand and silt (Pliocene)</p> <p>Pelitic-arenaceous Lithofacies – Pietraforte Formation (upper Cretaceous)</p> </td> </tr> </table> | <p>SURFACE OF THE VINEYARD: 5695mq</p> <p>YEAR OF PLANTING: 1997</p> <p>GRAPE VARIETY: Sangiovese (different clones)</p> <p>ROOTSTOCK: 420A</p> <p>PLANTING DENSITY: 2,7m x 1m</p> <p>TRAINING SYSTEM: one armed cordon</p> <p>SOIL TEXTURE: LS (S34/L42/A24)</p> <p>MEDIUM HEIGHT OVER SEE LEVEL: 340m</p> <p>INCLINATION: 12°</p> | <p>EXPOSITION: South</p> <p>GEOLOGICAL ORIGIN: Santa Fiora Formation (upper Cretaceous – lower Paleocene). The Santa Fiora Unit (or Monte Morello Formation or Alberese) belongs to the intra-Austroalpine Unit and consist of limestones, marly limestones, marls and sandstones (upper Paleocene – medium-upper Eocene)</p> <p>Gravel, sand and silt (Pliocene)</p> <p>Pelitic-arenaceous Lithofacies – Pietraforte Formation (upper Cretaceous)</p> |
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| VINIFICATION | Like every year, our grapes underwent a very thorough selection process on the table. The spontaneous fermentation didn't start until 4 days in and proceeded rather slowly. It took 5 weeks until all the sugar had been transformed. The temperature during fermentation did not exceed 33°C. The must macerated for 6 weeks on the skins. During the second week of November the young wine was drawn off, matured for 12 month in 2 5hl oak barrels and then for another 30 month in a 10hl oak barrel. The malolactic fermentation took place in oak in late spring 2007. Neither artificial yeast nor any other enzymatic or technological additives were used during the whole process of transformation of the wine, in order to maintain the characteristic taste of the vineyards where the grapes come from. | | |
| TECHNICAL DATA | <table border="0"> <tr> <td style="vertical-align: top;"> <p>ALCOHOL CONTENT 14,42(vol.%)</p> <p>RESIDUAL SUGARS 1,9(g/l)</p> <p>TOTAL SO2 32(mg/l)</p> <p>FREE SO2 11(mg/l)</p> </td> <td style="vertical-align: top; padding-left: 20px;"> <p>PH 3,59</p> <p>TOTAL ACIDITY 6,6(g/l)</p> <p>DRY EXTRACT 30,50(g/l)</p> </td> </tr> </table> | <p>ALCOHOL CONTENT 14,42(vol.%)</p> <p>RESIDUAL SUGARS 1,9(g/l)</p> <p>TOTAL SO2 32(mg/l)</p> <p>FREE SO2 11(mg/l)</p> | <p>PH 3,59</p> <p>TOTAL ACIDITY 6,6(g/l)</p> <p>DRY EXTRACT 30,50(g/l)</p> |
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| BOTTLING DATE | On June 27, 2011, we bottled 448 750ml bottles, 379 1.5L Magnums and 29 3L double Magnums of Brunello di Montalcino docg Riserva 2006 without using any filtration. | | |
| AVAILABILITY | April 2013 | | |