



HARVEST	20 th of September 2007; yield: 29 hl/ha														
GRAPE VARIETIES	100% Sangiovese. Training form: one armed cordon.														
CLIMATE	<p>It was a very warm year. Basically we have a warm microclimate, often ventilated by southwest and north winds. Particularly mentionable is that we often have large temperature differences between day and night. The beautiful but nearly too hot weather during the color change of the grapes gave hope for a very good year.</p> <p>Indeed the high temperatures remembered strongly the summer of 2003, only in 2007 the vines had enough water supply because of two rainfalls during June and July. In May, June and September we had dry winds from northeast that protected the grapes from fungus infection. The strong solar radiation during the whole season caused quite thick-skinned grapes, an important condition for an exceptionally good vintage.</p>														
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.														
VINEYARD	The grapes for this wine come from the vineyard Pian Bassolino, which is situated at 390 m above sea level; the age of these vines is 10 years.														
VINIFICATION	As every year we did a very accurate selection of every single grape berry on the table. The fermentation began already a night after the grapes have been destemmed. The spontaneous fermentation continued quite slowly and it needed 3 weeks until all the sugar had been transformed. The temperature during fermentation did not exceed 31°C. The must macerated for 6 weeks on the skins. At the end of the last week in October the young wine was drawn off without squeezing the skins. Then the wine matured in 3 oak barrels of 5 hl (1320 US gallons) for 14 weeks and then for other 39 months in a bigger oak barrel of 15 hl (3960 US gallons). The malolactic fermentation took effect in the small oak barrels in November 2007, soon after the alcoholic fermentation. Neither artificial yeast nor any other enzymatic or technological additives have been used during the whole period of transformation of the wine, in order to maintain the typical taste of the vineyards where the grapes come from.														
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BOTTLING DATE	On the 23rd of June 2012 we bottled 1300 bottles of 750 mL, 297 Magnums of 1.5 L, 25 double Magnums of 3 L of Brunello di Montalcino "Bassolino di Sopra" Dogc 2007 without using any filtration.														
AVAILABILITY	October 2013														