



HARVEST

25th September 2010; yield: 20,5 hl/ha (30 dz/ha of grapes).

CLIMATE

In 2010 we had some heavy rainfall during budding. The buds began to develop in the middle/end of April, with some hesitation, though a bit earlier than the year before. At the end of May and beginning of June we had some brief showers that did not harm the flowering of the vines. That said, we had to remain alert due to the heightened risk of infection by peronospora.

Temperatures then began to rise slowly and moderately. Except for a few short rainfalls, in June the weather was really favorable for the vines. High temperatures reaching 31°C warmed up the vineyards only at the end of June and beginning of July. Also in the normally hot weeks of July we worked quite comfortably in the vineyards by maximum temperatures reaching 34°C. In August the temperature didn't exceed these 34°C. By the end of the month, some summer rainfalls cooled down the last peaks of temperature. But the risk of infection by peronospora remained and kept us busy throughout the month of August. We needed to remove more water shoots in order to enable better ventilation of the grapes and to control the high danger of infection of the young leaves.

September was at its best, with fairly cool nights but warm and sunny days. This allowed a wonderful and perfect ripening of the polyphenols and the aromas. Thus 2010 was a temperate year without extreme weather conditions.

We were able to leave the grapes to mature on the vines for a long time, and the promising quality of the berries could fully develop until harvest and until arrival in the vat. The beauty of every single grape left us fascinated in 2010. This vintage will remain in our memory as a wonderful gift of nature.

SOIL

The soil is clayey, calcareous (marl) and rich in rock fragments. Its origins go back to the geologic uplift between the Cretaceous and Tertiary periods. The soil is still evolving to this day and soil content may be very different on nearby lots.

VINEYARDS

The grapes for this wine come from the upper part of the vineyard "Pian Bassolino" called "Bassolino di Sopra" at an altitude of 370-390 m.

Tecnical description of "Pian Bossolino":

SURFACE OF THE VINEYARD: 20.650 sqm

YEAR OF PLANTING: 1998

GRAPE VARIETY: Sangiovese

ROOTSTOCK: 110R, 101-14, 420A, 161-49, 3309C

PLANTING DENSITY: 2.5m x 0.7m

TRAINING SYSTEM: one-armed cordon

SOIL TEXTURE: AS (S38/L25/A37)

MEDIUM HEIGHT OVER SEE LEVEL: 340 m

INCLINATION: 13°

EXPOSITION: South-South-West

GEOLOGICAL ORIGINS: Soils that originate from the alteration of underlying lithotypes. Greyish brown argillites and calcilitites (Upper Cretaceous – Paleocene).

VINIFICATION	Like every year, all harvested grapes were very carefully hand selected on the selection table. The fermentation didn't begin until two days after the grapes were destemmed. Spontaneous fermentation proceeded quite slowly but steadily, and it took more than 6 weeks until all the sugar had been transformed. The maximum temperature during fermentation reached 33°C. The must then macerated for a further 5 weeks on the skins. At the end of the last week of November the young wine was drawn off. The malolactic fermentation set in already toward the end of the alcoholic fermentation in the fermenting vats. The wine then matured in one 25 hl (6600 US gallons) oak barrel for 45 months. As always, no artificial yeast or other enzymatic or technological additives were used during the whole winemaking process, in order to maintain the characteristic taste of the vineyards where the grapes come from.
BOTTLING DATE	On September 5 th 2014 we bottled 2500 bottles of 750ml, 255 Magnums of 1.5L and 15 Double Magnums of 3L of Brunello di Montalcino DOCG 2010 Bassolino di Sopra without using any filtration.
AVAILABILITY	October 2016.
BASSOLINO DI SOPRA	Since the 2004 vintage, we have classified our vineyards taking into consideration their different profiles. Every quality of wine is, by way of these profiles, tied to a certain vineyard or portion of a vineyard. Geological and lithological parameters, soil texture, inclination, water supply are only some of the parameters we considered. To be coherent in this home made classification of the vineyards, we have chosen the name "Bassolino di Sopra" for our Brunello di Montalcino Cru. This name indicates simply that the grapes for the Brunello Cru "Bassolino di Sopra" always come from the upper part of our own vineyard, Pian Bassolino.
TECHNICAL DATA	ALCOHOL CONTENT: 14,88(vol.%) RESIDUAL SUGARS: 1,15(g/l) TOTAL SO ² : 37(mg/l) FREE SO ² : 16(mg/l) PH: 3,72 TOTAL ACIDITY: 5,10(g/l) DRY EXTRACT: 28,1(g/l)



BRUNELLO DI MONTALCINO DOCG 2010
"BASSOLINO DI SOPRA"

- ANALYSIS -

		YOUNG WINE GOING TO BE BRUNELLO 03.03.11	BRUNELLO BEFORE BOTTLING 16.07.14
ALCOHOL CONTENT	%vol	15.2	14.88
TOTAL ACIDITY	g/L acido tartarico	4.78	5.10
pH		3.63	3.72
VOLATILE ACIDITY	g/L acido acetico	0.54	0.68
FREE SO ²	mg/L	1	16
TOTAL SO ²	mg/L	10	37
ASSORBANZA A 420 NM		3.23	2.89
ASSORBANZA A 520 NM		3.93	2.90
ASSORBANZA A 620 NM		0.88	0.68
COLOUR INTENSITY		8.049	6.473
COLOUR HUE		0.821	0.995
INDICE DI ANTOCIANI MONOMERI	mg/L	120	76
INDICE DI ANTOCIANI TOTALI	mg/L	223	193
POLIFENOLI TOTAL	mg/L acido gallico	2370	2271
CIANIDOLO-3-GLUCOSIDE	%	6.8	7.6
DELFINIDOLO-3-GLUCOSIDE	%	9.0	8.3
MALVIDOLO-3-ACETILGLUCOSIDE	%	0.2	0.4
MALVIDOLO-3-CUMARILGLUCOSIDE	%	0.5	<0.1
MALVIDOLO-3-GLUCOSIDE	%	53.3	53.0
PEONIDOLO-3-ACETILGLUCOSIDE	%	0.2	0.3
PEONIDOLO-3-CUMARILGLUCOSIDE	%	0.3	<0.1
PEONIDOLO-3-GLUCOSIDE	%	14.1	15.0
PETUNIDOLO-3-GLUCOSIDE	%	15.8	15.4
ISORAMNETINA	mg/L	<1	<1
KAEMPFEROLO	mg/L	<1	<1
MYRICETINA	mg/L	3	<1
QUERCETINA	mg/L	8	3.4
QUERCETINA GLICOSIDE	mg/L	24	11.5