HARVEST

22th September 2012; yield: 18.62 hl/ha.

GRAPE VARIETIES

Sangiovese. Training form: mainly guyot and one armed cordon.

CLIMATE

2012 was the driest year in recent memory. It was also very hot with temperatures reaching 35°C in June, 36°C in July and 38°C in August. The drought was really exceptional during the whole growing season. From flowering at the end of May to the beginning of harvest there was almost no rain and the total amount of precipitation for this entire period of over 3 months was barely 60L/m². On August 26th it finally rained, with about 30L/m² falling in the hours around noon and which refreshed the air and soil.
What's interesting is that the vines seemed to fare better under the unfavourable conditions than we did. It became once more apparent that the vine is basically able to adapt to most stress situations. This becomes even more obvious the more continuous the abiotic impact on the plant. As early as the beginning of June the vine began to change its morphology. The growth was slower and bushier, the berry set was a bit weaker but it did not seem that the vines were particularly suffering. Signs of partial drying on the basal leaves appeared only in August with the highest temperatures. This year the berries were a lot smaller than usual. The skins were thick and the vines protected themselves from excessive UV radiation by producing more phenols in the berries and the leaves. The berries were small but not dried out, with the balance between pulp and skin leaning strongly toward the berry skin.
This year's unusual climatic conditions brought with them some technical consequences. Already during flowering in June did we select those grapes to leave on the vines that were growing more shaded and facing the sunrise side of the rows.
Thanks to the high content of phenols in the leaves and grapes no treatment against fungus was needed. We only treated the vines with chamomile and valerian against stress. The grapes for the Brunello di Montalcino 2012 Bassolino di Sopra were picked on September 22nd in the upper part of the vineyard Pian Bassolino.

SOIL

The origin of this soil goes back to the Cretaceous period. The vines grow on clayey, in part very calcareous soil (marl) with a lot of easily crumbling rock fragments. Characteristic for this soil are greyish brown clays, Siltstones and continental Conglomerates that where formed more than 60 Million years ago.

VINEYARDS

Vineyard Pian Bassolino di Sopra at an altitude of 390 m, the medium age of the vines was 15 years at harvest time.

Tecnical description of "Pian Bossolino" (Brunello):

Surface of the vineyard: 9.130 sqm
Year of planting: 1997
Grape variety: Sangiovese (different clones)
Rootstock: 110R, 101-14, 420A, 161-49, 3309C
Planting density: 2.5m x 0.7m
Training system: one-armed cordon
Soil texture: LS (S48/L28/A24)
Medium height over see level: 340 m
Inclination: 13°
Exposition: South-South-West
Geological origins: Soils that originate from the alteration of underlying lithotypes. Deposits of continental conglomerates (Ruscinian-Villafranca) Greyish brown argillites and calcilutites (Upper Cretaceous-Paleocene). Siliciclastic-carbonatic Sandstones and siltstones (Upper Cretaceous)

VINIFICATION

Like every year, the grapes were selected grape by grape and berry by berry in the vineyard and then found their way to the cellar in small boxes of 15kg.
After careful destemming we thoroughly inspected the berries once more on the sorting table, separating the choice berries from dried or overripe ones and from leaves, stalks and insects. Once in the barrel for vinification, the fermentation began only after three or four days. It is our practice never to add sulphur to the grapes or to cool them down in order to delay fermentation. This year the high content of phenols had reduced the growth of yeast on the berries. Therefore, spontaneous fermentation caused by the grapes' inherent yeast content started slowly but persistently, and after a slow start proceeded quite speedily with temperatures never exceeding 31°C. The must macerated a bit more than 6 weeks before the young wine was transferred into a 25 hl Slavonian oak cask where it matured for 55 month. The malolactic fermentation took effect immediately after the alcoholic fermentation still in the fermentation vat. Neither artificial yeast or bacteria nor any other enzymatic or technological additives were used during the whole process of transformation of the wine in order to maintain the authentic and characteristic taste of our vineyards.

BOTTLING DATE

On July 26th 2017 we bottled 2760 bottles of 750 ml, 241 magnums of 1.5 L and 20 double magnums of 3 L of Brunello di Montalcino Docg 2012 Bassolino di Sopra without filtering.

AVAILABILITY

After more than 2 years of refining in the bottle, this wine will be available from October 2019.

PIAN DELL'ORINO
MONTALCINO

BRUNELLO DI MONTALCINO DOCG 2012
"BASSOLINO DI SOPRA"

- ANALYSIS -

DESCRIZIONE ANALISI	U.M.	METODO	RISULTATO
Alcohol content	%vol	Spettroscopia NIR	14,55
Residual Sugars (Glucosio+Fruttosio)	g/L	HPLC	<0.5
Total Acidity	g/L acido tartarico	Titolazione potenziometrica	6.1
pH		Titolazione potenziometrica	3.63
Volatile Acidity	g/L acido acetico	Colorimetria in flusso continuo	0.83
Free SO2	mg/L	Titolazione iodimetrica	13
Total SO2	mg/L	Titolazione iodimetrica	51
Colour characteristics			
Assorbanza a 420 nm			3.32
Assorbanza a 520 nm			3.08
Assorbanza a 620 nm			0.74
Colour intensity			7.136
Colour hue			1.080
Total Polyphenols	mg/L		2570
Indice di Antociani Monomeri	mg/L		44
Indice di Antociani Totali	mg/L		84.5
Antociani	mg/L		108
Indice delle Catechine	mg/L (Flavani reattivi alla PDAC)		446.3

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