



HARVEST	2001
GRAPE HARVEST DATE	26TH – 30th September 2001; yield: 36 q.li/ha
GRAPE VARIETIES	100% Sangiovese, 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 Scirocco" and the north wind "Tramontana", that create large temperature differences between day and night.
VINEYARDS	The grapes for this wine come from the vineyards "PIAN DELL'ORINO" and "MORO", which are situated at 420-470m above sea level; the age of these vines are between 6 and 29 years.
VINIFICATION	After the grapes have been destemmed, they are left to macerate for almost 3 days. Then spontaneous fermentation started and the temperature did not exceed 35°C. The must macerated for 5 weeks before it was transferred into Slavonian oak barrels of 25 hl (6,600 US gallons).The malolactic fermentation took effect in spring of the following year. The Brunello matured in barrels for almost 40 months. Neither artificial yeast nor any other enzymatic or technological additives have been used during the whole period of trasformation of the wine.
ANALYSIS DATA	
Alcohol content	14.14 (vol.%)
Residual sugars	1.5 (g/l)
Total SO2	58 (mg/l)
Free SO2	22 (mg/l)
pH	3.39
Total Acidity	5.74 (g/l)
Dry extract	29.70
BOTTLING DATE	on 23rd of March 2005 we bottled 9500 bottles of 750mL and 124 Magnum of 1.5L without using any filter.
AVAILABILITY	March 2006