



HARVEST	2003
GRAPE HARVEST DATE	14th – 19th SePTEMBER 2003; yield: 29 q.li/ha
GRAPE VARIETIES	100% Sangiovese grosso, 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 Pian Bossolino, which are situated at 420 and 330-370 m above sea level; the age of these vines are between 8 and 31 years.
VINIFICATION	Because of this particularly hot summer we had to do a very accurate selection of the grapes on the table. We eliminated by hand all berries that were too ripe in order to maintain the freshness in the wine. After the grapes have been destemmed, they are left to macerate for one day. Then spontaneous fermentation started and the temperature did not exceed 35°C. The must macerated for 6 weeks before it was transferred into Slavonian oak barrels of 25 hl (6,600 US gallons).The malolactic fermentation took effect only in the following spring in the oak barrels. The Brunello matured in barrels for 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	14.46 (vol.%)
Residual sugars	1.4 (g/l)
Total SO2	86 (mg/l)
Free SO2	17 (mg/l)
pH	3.71
Total Acidity	5.88 (g/l)
Dry extract	31.4 (g/l)
BOTTLING DATE	on 17th of July 2007 we bottled 9800 bottles of 750mL without using any filter.
AVAILABILITY	March 2008

Az. Agr. Pian dell’Orino • DI CAROLINE POBITZER

LOC. PIANDELLORINO, 189 • 53024 MONTALCINO (SI) • ITALIA TEL/FAX +39 0577 849301 • www.piandellorino.it • e-mail:info@piandellorino.it