



HARVEST	2004
GRAPE HARVEST DATE	30th September and 1st October 2004; 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 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 grape 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 9 and 32 years.
VINIFICATION	Un extraordinary vintage! The grapes were beautiful; anyway as every year we did a very accurate selection of the grapes on the table. After the grapes have been destemmed, they are left to macerate for 2 days. Then spontaneous fermentation started and the temperature did not exceed 32°C. The must macerated for 7 weeks before it was transferred into Slavonian oak barrels of 25 hl (6600 US gallons) and in tonneaux of 5 hl .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 transformation of the wine.
ANALYSIS DATA	
Alcohol content	14.69 (vol.%)
Residual sugars	1.5 (g/l)
Total SO2	31 (mg/l)
Free SO2	17 (mg/l)
pH	3.39
Total Acidity	5.27 (g/l)
Dry extract	28.70 (g/l)
BOTTLING DATE	The 9th of January 2008 we bottled 12892 bottles of 750mL e 248 Magnum of 1,5L without using any filtration.
AVAILABILITY	February 2009

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