



HARVEST	2005
GRAPE HARVEST DATE	23th-28th September 2005; yield: 43 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 Canello Rosso, Pian dell'Orino and Pian Bossolino, which are situated at 330 - 470 m above sea level; the age of these vines are between 9 and 32 years.
VINIFICATION	The vintage was promising. Because of the rain at the beginning of September the air cooled down and the ripening of the grapes slowed down. The nights began to be fresh and in the morning there was often some fog in the vineyards. As every year we did a very accurate selection of the grapes on the table. After the grapes have been destemmed, they were left to macerate for a short time. Then spontaneous fermentation started and the temperature did not exceed 32°C. The must macerated for 5 weeks before it was transferred into 5 Slavonian oak barrels of 25 hl (6600 US gallons). The malolactic fermentation took effect immediately after. The Brunello matured in barrels for 37 month. 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	14.41 (vol.%)
Residual sugars	1.5 (g/l)
Total SO2	38 (mg/l)
Free SO2	17 (mg/l)
pH	3.39
Total Acidity	5.8 (g/l)
Dry extract	27.30 (g/l)
BOTTLING DATE	On the 13th of January 2009 we bottled 16410 bottles of 750 mL of Brunello di Montalcino DOCG 2005 without using any filtration.
AVAILABILITY	March 2010

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