



<b>HARVEST</b>	2006
<b>GRAPE HARVEST DATE</b>	21th-29th September 2006; yield: 43 q.li/ha
<b>GRAPE VARIETIES</b>	100% Sangiovese, training form: one armed cordon.
<b>SOIL</b>	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.
<b>CLIMATE</b>	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. In July it rained exceptionally often so the vines had enough water supply. The dry winds from north-east that blowed in May, June and September did protect the grapes from fungus infection. In spite of a hailstorm in the vineyard Pian dell'Orino the grapes did mature continually until the complete maturation. Sunny days and fresh and dry nights did allow a perfect ripening of the quite thick-skinned Sangiovese grape, and therefore 2006 is an exceptionally good vintage.
<b>VINEYARDS</b>	The grapes for this wine come from the vineyards Pian dell'Orino and Pian Bossolino, which are situated at 330 - 470 m above sea level; the age of these vines is between 9 and 32 years.
<b>VINIFICATION</b>	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 3 days. Then spontaneous fermentation started quite slowly and it needed 3 weeks until the end of fermentation. The temperature did not exceed 33°C. The must macerated for 6 weeks before it was transferred into 4 Slavonian oak barrels of 25 hl (6600 US gallons). The malolactic fermentation took effect only in spring 2007 in the oak barrels. The Brunello matured in barrels for 37 months. Neither artificial yeast nor any other enzymatic or technological additives have been used during the whole period of transformation of the wine, in order to maintain the typical taste of the vineyards where the grapes come from.
<b>ANALYSIS DATA</b>	Alcohol content 14.77 (vol.%) Residual sugars 2.3 (g/l) Total SO2 46 (mg/l) Free SO2 18 (mg/l) pH 3.59 Total Acidity 6.0 (g/l) Dry extract 30.90 (g/l)
<b>BOTTLING DATE</b>	On the 17th of June 2010 we bottled 12.316 bottles of 750 mL, 252 Magnums of 1,5 L, 25 double Magnums of 3 L and 6 bottles of 5 L of Brunello di Montalcino DOCG 2006 without using any filtration.
<b>AVAILABILITY</b>	March 2011

**AZ. AGR. PIAN DELL'ORINO** • DI CAROLINE POBITZER

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