



HARVEST	2007
GRAPE HARVEST DATE	20th September – 1st October 2007; yield: 39 hl/ha
GRAPE VARIETIES	100% Sangiovese, training form: one armed cordon.
SOIL	The soil is clayey, calcareous (marl) and rich in rock fragments. Its origins go back to the geologic uplift between the Cretaceous and Tertiary periods. The soil is still evolving to this day and soil content may be very different on nearby lots.
CLIMATE	It was a very warm year. Basically we have a warm microclimate, often ventilated by southwest and north winds. Particularly mentionable is that we often have large temperature differences between day and night. The beautiful but nearly too hot weather during the color change of the grapes gave hope for a very good year. Indeed the high temperatures remembered strongly the summer of 2003, only in 2007 the vines had enough water supply because of two rainfalls during June and July. In May, June and September we had dry winds from northeast that protected the grapes from fungus infection. The strong solar radiation during the whole season caused quite thick-skinned grapes, an important condition for an exceptionally good vintage.
VINEYARDS	The grapes for this wine come from the vineyards Canello Rosso, Moro and Pian Bossolino, which are situated at 335 - 470 m above sea level; the age of these vines is between 10 and 33 years.
VINIFICATION	As every year we did a very accurate selection of the grapes on the table. The fermentation began already a night after the grapes have been destemmed. The spontaneous fermentation continued quite slowly and it needed 3 weeks until all the sugar had been transformed. The temperature during fermentation did not exceed 36°C. The must macerated for 6 weeks on the skins. At the end of the first week in November the young wine was drawn off and then it matured in 4 oak barrels of 25 hl (6600 US gallons) for 35 month. The malolactic fermentation took effect in the oak in November 2007, soon after the alcoholic fermentation. 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.
ANALYSIS DATA	ALCOHOL CONTENT (VOL.%) 14,15 RESIDUAL SUGARS (G/L) 1,4 TOTAL SO <sub>2</sub> (MG/L) 39 FREE SO <sub>2</sub> (MG/L) 17 pH 3,74 TOTAL ACIDITY (G/L) 5,9 DRY EXTRACT (G/L) 29,5
BOTTLING DATE	On the 31st of January 2011 we bottled 13.854 bottles of 750 mL, 254 Magnums of 1.5 L, 26 double Magnums of 3 L of Brunello di Montalcino DOCG 2007 without using any filtration.
AVAILABILITY	March 2012

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