



HARVEST	2008														
GRAPE HARVEST DATE	22nd September – 2nd October 2008; yield: 28 hl/ha (37 dz/ha of grapes).														
GRAPE VARIETIES	100% Sangiovese, training form: one armed cordon.														
CLIMATE	In spring 2008 it rained more than usual. It rained often during budding and flowering and the rains didn't stop until the latter part of June. This caused a huge increase in the risk of disease. Thanks to the selective grassing in our vineyard, we could access the rows of vines earlier and more easily and treat the vines in time with plant infusions and small amounts of copper. The rainfalls during flowering resulted in smaller grape clusters and subsequently a lower yield. Dry weather during late June, July and the first half of August made up for some of the delayed growth from the first 6 weeks. On the 15th of August we had a heavy rain storm with some hail. Then warm weather resumed, giving us a beautiful indian summer. The dry Tramontana wind proved to be crucial to good ripening, providing the best conditions for healthy grapes. Thus we were able to leave the grapes to mature on the vines for a very long time, and they developed a very characteristic aroma with a lot of strong Tannins but also fine fruity notes and an amazing persistence.														
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.														
VINEYARDS	The grapes for this wine come from the vineyard Pian Bassolino, precisely from the plot "Bassolino di Sopra e Sotto". <i>Technical description :</i>														
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VINIFICATION	Like every year, our grapes underwent a very thorough selection process on the table. The fermentation didn't begin until four days after the grapes were destemmed. The spontaneous fermentation proceeded quite slowly and it took 3 weeks until all the sugar had been transformed. The maximum temperature during fermentation reached only 29°C. The must macerated for 3 weeks on the skins. At the end of the first week of October the young wine was drawn off. The malolactic fermentation took place in oak in November 2008, soon after the alcoholic fermentation. The wine then matured in 3 25 hl (6600 US gallons) oak barrels for 42 weeks. As always, neither artificial yeast nor any other enzymatic or technological additives were used during the whole process of transformation of the wine, in order to maintain the characteristic taste of the vineyards where the grapes come from.														
BOTTLING DATE	On June 26, 2012 we bottled 9764 750ml bottles and 162 1.5L Magnums of Brunello di Montalcino Docg 2008 without using any filtration.														
AVAILABILITY	May 2013														



BRUNELLO DI MONTALCINO DOCG 2008  
ANALYSIS

		YOUNG WINE IN OAK BARRELS	AGED WINE IN OAK BARRELS	WINE BEFORE BOTTLING
		22.10.09	24.01.12	12.06.12
ALCOHOL CONTENT	%vol	15.05	14.8	14.61
TOTAL ACIDITY	g/L acido tartarico	4.95	5.92	5.61
PH		3.7	3.69	
RESIDUAL SUGARS	g/L			1.9
VOLATILE ACIDITY	g/L acido acetico	0.83	0.81	0.58
FREE SO2	mg/L	1	3	5
TOTAL SO2	mg/L	12	12	10
ASSORBANZA A 420 NM		3.5	3.28	
ASSORBANZA A 520 NM		3.85	3.05	
ASSORBANZA A 620 NM		0.96	0.75	
COLOUR INTENSITY		8.302	7.082	
COLOUR HUE		0.909	1.077	
INDICE DI ANTOCIANI MONOMERI	mg/L	95	12	
INDICE DI ANTOCIANI TOTALI	mg/L	147	90	
POLYPHENOLE TOTAL	mg/L acido gallico	2745	2273	
CIANIDOLO-3-GLUCOSIDE	%	6.4	10.3	
DELFINIDOLO-3-GLUCOSIDE	%	10.5	12.6	
MALVIDOLO-3-ACETILGLUCOSIDE	%	<0.1	1.1	
MALVIDOLO-3-CUMARILGLUCOSIDE	%	<0.1	0.4	
MALVIDOLO-3-GLUCOSIDE	%	53.9	47.3	
PEONIDOLO-3-ACETILGLUCOSIDE	%	<0.1	<0.1	
PEONIDOLO-3-CUMARILGLUCOSIDE	%	<0.1	0.7	
PEONIDOLO-3-GLUCOSIDE	%	10	12.3	
PETUNIDOLO-3-GLUCOSIDE	%	17.5	15.3	
ISORAMNETINA	mg/L	0.2	<1	
KAEMPFEROLO	mg/L	0.2	<1	
MYRICETINA	mg/L	4.1	1	
QUERCETINA	mg/L	9	2	
QUERCETINA GLICOSIDE	mg/L	2.5	1	