



#### HARVEST

30th September – 9th October 2009; yield: 18 hl/ha (24 dz/ha of grapes).

#### CLIMATE

In 2009 we had a dry spring with only little rain. Budding began a week earlier than usual. In the end of May and the beginning of June we had heavy rains (57mm) which interfered with the flowering of the vines. As a result we had a lower than average yield. Then temperatures began to rise steadily reaching 34°C in June and 36°C in July. There were a few short rains that brought only temporary cooling. In August the temperatures reached 38°C. It was a hot summer and the grapes suffered more from heat than from lack of water, since the short rains were distributed evenly throughout the whole growing period. During September, temperatures remained favorable 15° - 28°C and allowed a fine maturation of the polyphenols. In the summer months the heat caused a reduced assimilation especially of sugar, due to the lower transpiration activity of the vines. As in the previous year, thanks to a beautiful September the maturation of the aromas speeded up compensating the slow development in the hot months before. We were able to leave the grapes to mature on the vines for a long time, so they developed a beautiful and delicate aroma characterized by a lower content of anthocyanins, but also by fine fruity notes and elegance.

#### 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 vineyards “Pian Bossolino ” and “Cancello Rosso”.

Tecnical description of “Pian Bossolino”:

SURFACE OF THE VINEYARD: 20.650 sqm

YEAR OF PLANTING: 1998

GRAPE VARIETY: Sangiovese

ROOTSTOCK: 110R, 101-14, 420A, 161-49, 3309C

PLANTING DENSITY: 2.5m x 0.7m

TRAINING SYSTEM: one-armed cordon

SOIL TEXTURE: AS (S38/L25/A37)

MEDIUM HEIGHT OVER SEE LEVEL: 340 m

INCLINATION: 13°

EXPOSITION: South-South-West

GEOLOGICAL ORIGINS: Soils that originate from the alteration of underlying lithotypes.

Greyish brown argillites and calcilutites (Upper Cretaceous – Paleocene).

Tecnical description of “Cancello Rosso”:

SURFACE OF THE VINEYARD: 5.695 sqm

YEAR OF PLANTING: 1997

GRAPE VARIETY: Sangiovese

ROOTSTOCK: 420A

PLANTING DENSITY: 2.7m x 1m

TRAINING SYSTEM: one-armed cordon

SOIL TEXTURE: LS (S34/L42/A24)

MEDIUM HEIGHT OVER SEE LEVEL: 340 m

INCLINATION: 12°

EXPOSITION: South-South-West

GEOLOGICAL ORIGINS: Santa Fiora Formation (upper Cretaceous – lower Paleocene).

Gravel, sand and silt (Pliocene).

Pelitic-arenaceous Lithofacies

– Pietraforte Formation (upper Cretaceous).

VINIFICATION	<p>Like every year, all harvested grapes were very carefully hand selected on the selection table. The fermentation didn't begin until two days after the grapes were destemmed. Spontaneous fermentation proceeded quite slowly but steadily, and it took 4 weeks until all the sugar had been transformed. The maximum temperature during fermentation reached 34°C. The must then macerated for a further 2 weeks on the skins. At the end of the second week of November the young wine was drawn off. The malolactic fermentation set in as late as the end of November 2009 in oak barrels. Thanks to a low content of malic acid, sign of a good maturity of the grapes, the malolactic fermentation proceeded very slowly and took until February 2010. The wine then matured in 2 25 hl (6600 US gallons) oak barrels and in one 12.5 hl oak barrel for 43 months. As always, no artificial yeast or other enzymatic or technological additives were used during the whole winemaking process, in order to maintain the characteristic taste of the vineyards where the grapes come from.</p>
TECHNICAL DATA	<p>ALCOHOL CONTENT: 14.25(vol.%) RESIDUAL SUGARS: 1.32(g/l) TOTAL SO2: 31(mg/l) FREE SO2: 13(mg/l) pH: 3.72 TOTAL ACIDITY: 5.44(g/l) DRY EXTRACT: 28.77(g/l)</p>
BOTTLING DATE	<p>On July 31st 2013 we bottled 7402 bottles of 750ml, 300 Magnums of 1.5L and 15 Double Magnums of 3L of Brunello di Montalcino DOCG 2009 without using any filtration.</p>
AVAILABILITY	<p>May 2014.</p>



BRUNELLO DI MONTALCINO DOCG 2009  
ANALYSIS

		YOUNG WINE IN OAK BARRELS	WINE BEFORE BOTTLING
		22.10.09	24.01.13
ALCOHOL CONTENT	%vol	14.69	14.25
TOTAL ACIDITY	g/L acido tartarico	4.36	5.44
pH		3.99	3.72
VOLATILE ACIDITY	g/L acido acetico	0.77	0.78
FREE SO2	mg/L	1	6
TOTAL SO2	mg/L	13	16
ASSORBANZA A 420 NM		<0.1	
ASSORBANZA A 520 NM		2.35	2.45
ASSORBANZA A 620 NM		2.33	2.38
COLOUR INTENSITY		0.67	0.52
COLOUR HUE		5.349	5.351
INDICE DI ANTOCIANI MONOMERI	mg/L	1.010	1.032
INDICE DI ANTOCIANI TOTALI	mg/L	114	23
POLYPHENOLE TOTAL	mg/L acido gallico	143	85
CIANIDOLO-3-GLUCOSIDE	%	1832	1978
DELFINIDOLO-3-GLUCOSIDE	%	3.9	9.6
MALVIDOLO-3-ACETILGLUCOSIDE	%	4.7	9.1
MALVIDOLO-3-CUMARILGLUCOSIDE	%	0.2	0.4
MALVIDOLO-3-GLUCOSIDE	%	0.5	0.6
PEONIDOLO-3-ACETILGLUCOSIDE	%	66.5	52.2
PEONIDOLO-3-CUMARILGLUCOSIDE	%	0.0	0.4
PEONIDOLO-3-GLUCOSIDE	%	0.2	1.5
PETUNIDOLO-3-GLUCOSIDE	%	10.4	12
ISORAMNETINA	mg/L	13.6	14.3
KAEMPFEROLO	mg/L	<1	<1
MYRICETINA	mg/L	<1	<1
QUERCETINA	mg/L	1	<1
QUERCETINA GLICOSIDE	mg/L	3	2