



HARVEST	19 <sup>th</sup> and 27 <sup>th</sup> of September 2015, medium yield 36 dz/ha (27.5 hl/ha).										
GRAPE VARIETIES	Sangiovese, the training form is one armed cordon.										
CLIMATE	<p>We have mainly a mild microclimate, often ventilated by northern and south-westerly winds blowing through the rows of vines and around the grapes. After the very challenging vintages 2013 and 2014, the weather in 2015 allowed us to enjoy pleasant and relaxed work in the vineyards. The essential factors of sun, water and soil played a harmonious coexistence this year, for the good of vine and winemaker. Sufficient rainfalls in winter filled the reservoirs. The sunny and dry weather during vine blossom allowed a high setting and also made itself pleasantly noticeable in the nose. There was finally again a beguiling, fine fragrance cloud smelling of honey and violets over the vines. And so it continued. Rain showers filled now and then the floor and prevented possible water stress. The pressure of vine diseases was remarkably low, and so the preventive measures could be reduced to a pleasant minimum.</p> <p>This year, the only danger was to miss the best picking time. The time laps of optimal maturity was quite short, about a week, and we had to harvest every single vineyard quickly to avoid overripe aromas.</p> <p>The harvest of Brunello di Montalcino began on September 19<sup>th</sup> in the vineyard Canello Rosso. On September 27<sup>th</sup> on Pian Bassolino we harvested the healthy and perfectly ripe grapes of an exceptional vintage.</p>										
SOIL	<p>In 2015 the Brunello di Montalcino Vigneti del Versante was produced of grapes sourced from the vineyards Pian dell'Orino, Canello Rosso and Pian Bassolino. It therefore is expression of the Terroir and the geological formations from the south-eastern slope of Montalcino. Calcareous clay, easy weathering marl and flysch soils are the predominant sedimentary soils. Their origins differ and date back to the geologic era of the Cretaceous - Tertiary boundary. The vines situated to the south-east are exposed to soils very often containing volcanic elements resulting from the eruptions of the nearby Monte Amiata.</p>										
VINEYARDS	<p>The grapes for this wine come from vineyard Pian dell'Orino, situated at 500 m above sea level and from Canello Rosso and Pian Bassolino, situated at 330-390 m above sea level; the average age of these vines was 17 years at that time.</p> <p>Tecnical description of Pian dell'Orino:</p> <table border="0" style="width: 100%;"> <tr> <td style="width: 50%;">SURFACE OF THE VINEYARD: 7315m<sup>2</sup></td> <td style="width: 50%;">TRAINING SYSTEM: Guyot, one armed cordon</td> </tr> <tr> <td>YEAR OF PLANTING: 1997</td> <td>SOIL TEXTURE: LS (S38/L33/A29)</td> </tr> <tr> <td>GRAPE VARIETY: Sangiovese (different clones)</td> <td>MEDIUM HEIGHT OVER SEE LEVEL: 501m</td> </tr> <tr> <td>ROOTSTOCK: 420A, 161-49</td> <td>INCLINATION: 5°</td> </tr> <tr> <td>PLANTING DENSITY: 2,5m x 0,8m</td> <td>EXPOSITION: South-South-West</td> </tr> </table>	SURFACE OF THE VINEYARD: 7315m <sup>2</sup>	TRAINING SYSTEM: Guyot, one armed cordon	YEAR OF PLANTING: 1997	SOIL TEXTURE: LS (S38/L33/A29)	GRAPE VARIETY: Sangiovese (different clones)	MEDIUM HEIGHT OVER SEE LEVEL: 501m	ROOTSTOCK: 420A, 161-49	INCLINATION: 5°	PLANTING DENSITY: 2,5m x 0,8m	EXPOSITION: South-South-West
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## VINEYARDS

Technical description of Cancellero Rosso (Brunello):

SURFACE OF THE VINEYARD: 5695 sqm	MEDIUM HEIGHT OVER SEE LEVEL: 340m
YEAR OF PLANTING: 1997	INCLINATION: 12°
GRAPE VARIETY: Sangiovese (different clones)	EXPOSITION: South-South-West
ROOTSTOCK: 420A	GEOLOGICAL ORIGINS: Santa Fiora Formation (upper Cretaceous - lower Paleocene).
PLANTING DENSITY: 2.7m x 1m	Gravel, sand and silt (Pliocene).
TRAINING SYSTEM: one armed cordon	elitic-arenaceous Lithofacies - Pietraforte Formation (upper Cretaceous).
SOIL TEXTURE: LS (S34/L42/A24)	

Technical description of Pian Bassolino (Brunello):

SURFACE OF THE VINEYARD: 9130 sqm	INCLINATION: 13°
YEAR OF PLANTING: 1997	EXPOSITION: South-South-West
GRAPE VARIETY: Sangiovese (different clones)	GEOLOGICAL ORIGINS: Soils that originate from the alteration of underlying lithotypes.
ROOTSTOCK: 110R, 101-14, 420A, 161-49, 3309C	Deposits of continental conglomerates (Ruscinian-Villafranca) Greyish brown argillites and calcilutites
PLANTING DENSITY: 2.5m x 0.7m	(Upper Cretaceous - Paleocene).
TRAINING SYSTEM: one armed cordon	Siliciclastic-carbonatic Sandstones and siltstones (Upper Cretaceous).
SOIL TEXTURE: LS (S48/L28/A24)	
MEDIUM HEIGHT OVER SEE LEVEL: 340m	

## VINIFICATION

The grapes for Brunello di Montalcino Vigneti del Versante 2015 were as always already carefully selected in the vineyard. Immediately after picking, all harvested grapes were destemmed and berry for berry hand-selected on the triage table. Doing so, only healthy ripe berries are vinified. This has the advantage that we don't need to add sulphurous acid to the must. Spontaneous fermentation started in 2 days, reaching a maximum temperature of 34°C, and taking 15 days until completion. The following maceration took other 2 weeks. The whole mashing time from cellaring until draw off lasted 7 weeks. The young wine then aged for 46 months in 25 hl oak barrels. The malolactic fermentation set in immediately following the alcoholic fermentation still in the fermentation vat. As always, no artificial yeast or other enzymatic or technological additives were used during the whole winemaking process.

## BOTTLING DATE

On September 4<sup>th</sup> 2019 we bottled 7811 bottles of 750ml, 450 magnum bottles of 1,5L and 20 double magnums of 3L.

## AVAILABILITY

From October 2020



BRUNELLO DI MONTALCINO DOCG 2015  
 “VIGNETI DEL VERSANTE”  
 - ANALYSIS -

DESCRIZIONE ANALISI	U.M.	METODO	RISULTATO
ALCOHOL CONTENT	%vol	Spettroscopia NIR	14.73
TOTAL ACIDITY	g/L acido tartarico	Titolazione potenziometrica	5.83
RESIDUAL SUGARS (GLUCOSIO+FRUTTOSIO)	g/L	HPLC	<0.5
PH		Titolazione potenziometrica	3.66
FREE SO2	mg/L	Titolazione iodimetrica	13
TOTAL SO2	mg/L	Titolazione iodimetrica	34
VOLATILE ACIDITY	g/L acido acetico	Colorimetria in flusso continuo	0.66
COLOR FEATURES:			
ASSORBANZA A 420 NM			2.86
ASSORBANZA A 520 NM			2.68
ASSORBANZA A 620 NM			0.65
COLOUR INTENSITY			6.2
COLOUR HUE			1.07
POLYPHENOLE TOTAL	mg/L acido gallico		2151
ANTHOCYANINS	mg/L		122
INDICE DI CATECHINE			365.4
PROFILE OF FLAVONOLS:			
KAEMPFEROLO	%vol		<1
MYRICETINA	%vol		<0.5
ISORAMNETINA	%vol		<1
CIANIDOLO-3-GLUCOSIDE	%vol		10.5
DELFINIDOLO-3-GLUCOSIDE	%vol		10.4
MALVIDOLO-3-ACETILGLUCOSIDE	%vol		1.0
MALVIDOLO-3-CUMARILGLUCOSIDE	%vol		0.4
MALVIDOLO-3-GLUCOSIDE	%vol		49.4
PEONIDOLO-3-ACETILGLUCOSIDE	%vol		<0.1
PEONIDOLO-3-CUMARILGLUCOSIDE	%vol		0.3
PEONIDOLO-3-GLUCOSIDE	%vol		10.4
PETUNIDOLO-3-GLUCOSIDE	%vol		17.6
QUERCETINA	mg/L		17
QUERCETINA GLUCOSIDE	mg/L		18