



HARVEST	2003
GRAPE HARVEST DATE	17 September 2003
YIELD	30 q.li/ha
BOTTLES PRODUCED	6.000
GRAPE VARIETIES	Sangiovese
SOIL	clayey and calcareous ground with skeleton presence
CLIMATE	Warm microclimate ventilated by south-west winds and north winds with important thermic ranges between day and night
ORIGIN	Pian dell'Orino vineyard and Moro vineyard; altitude 420-470m. Age of the vines: 6-29 years
VINIFICATION	in stainless steel and wooden vats with a maximum fermentation temperature of 32° C. Natural fermentation with local yeast without adding nutritious products and stabilizers.
YEAST TYPE	
ELEVATION	58% in 25 hundred-liter oak barrels. 42% in 500l tonneaux for 12 months followed by a period refinement in bottles of three months
MALOLACTIC FERMENTATION	yes
COLLAGIO	no
FILTRATION	yes
ANALYSIS DATA	
Alcohol content	14,29 (vol.%)
Residual sugars	1,30 (g/l)
Total SO2	58 (mg/l)
Free SO2	25 (mg/l)
pH	3,71
Total Acidity	6,13 (g/l)
Dry extract	33,90
BOTTLING DATE	23 March 2005