



HARVEST	2004
GRAPE HARVEST DATE	23rd September-06th October 2004, yield 45 dz/ha.
GRAPE VARIETIES	100% Sangiovese, training form: one-armed cordon
SOIL	The soil is clayey, calcareous and rich in fossils from the Cretaceous period. Until today the soil is still evolving and the components may be very different on nearby lots.
CLIMATE	Warm microclimate, often ventilated by south-west winds "Libeccio and Scirocco" and the north wind "Tramontana", that create large temperature differences between day and night.
VINEYARDS	The grapes for this wine come from the vineyards „PIAN BOSSOLINO“ and „CANCELLO ROSSO“, which are situated at 280-370m above sea level; the age of these vines are between 6 and 9 years.
VINIFICATION	After the grapes have been destemmed, they are left to macerate for almost 3 days. Then spontaneous fermentation started and the temperature did not exceed 31°C. The mustmacerated for 3 weeks before it was transferred into an Slavonian oak barrels of 25 HI (6,600 US gallons) for 14 months. The remaining 25 HI aged in 5 Tonneaux. The malolactic fermentation then took effect before the winter arrived. Neither artificial yeast nor any other enzymatic or technological additives have been used during the whole period of transformation of the wine, to maintain the typical taste from the vineyards where the grapes come from.
ANALYSIS DATA	
Alcohol content	14.49 (vol.%)
Residual sugars	1.4 (g/l)
Total SO2	46 (mg/l)
Free SO2	22 (mg/l)
pH	3.39
Total Acidity	5.37 (g/l)
Dry extract	28.20
BOTTLING DATE	On 23rd of March 2006 we bottled 7000 bottles of 750 ml without filtering the wine before bottling.
AVAILABILITY	From May 2006