



HARVEST	2007
GRAPE HARVEST DATE	27th September 2007; yield: 39 q.li/ha
GRAPE VARIETIES	100% Sangiovese, training form: one armed cordon and guyot.
SOIL	The soil is clayey, calcareous and rich in fossils from Cretaceous period. Until today the soil is still evolving and the components may be very different on nearby lots. This wine is mainly growing on a red soil rich on ferric oxid.
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 grape for this wine come from the vineyards "Pian Bossolino" and "Pian dell'Orino, which are situated at 350-470 m above sea level; the age of these vineyards is between 9-12 years.
VINIFICATION	Un extraordinary vintage comparable to the 2004 vintage! The grapes were beautiful; anyway as every year we did a very accurate selection of the grapes on the table. After the grapes have been destemmed, they are left to macerate for 2 days. Then spontaneous fermentation started and the temperature did not exceed 30°C. The must macerated for 3 weeks before half of it was transferred into a Slavonian oak cask of 30 hl and the other part in barrels of 5 hl . The malolactic fermentation took effect right after the alcoholic fermentation already in the oak barrels. The Rosso matured in barrels for 15 months. Neither artificial yeast nor any other enzymatic or technological additives have been used during the whole period of transformation of the wine.
ANALYSIS DATA	
Alcohol content	14.48 (vol.%)
Residual sugars	1.6 (g/l)
Total SO2	37 (mg/l)
Free SO2	23 (mg/l)
pH	3.39
Total Acidity	5.2 (g/l)
Dry extract	29.60 (g/l)
BOTTLING DATE	The 19th of March 2009 we bottled 8457 bottles of 750mL without using any filtration.
AVAILABILITY	May 2009