



<b>HARVEST</b>	2008
<b>GRAPE HARVEST DATE</b>	27th September 2008; yield: 31 hl/ha
<b>GRAPE VARIETIES</b>	100% Sangiovese, training form: one armed cordon and guyot.
<b>SOIL</b>	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.
<b>CLIMATE</b>	Warm microclimate, often ventilated by south west and north winds. Because of a rainy spring the vines put forth late and blossomed at the beginning of June. The summer was hot and dry. A thunderstorm with hail at the end of August has decimated the grapes. Fortunately we had a beautiful September that allowed a perfect ripening of the grapes. So the quantity of grapes was low but the quality was high with very elegant and fine aromas.
<b>VINEYARDS</b>	The grape for this wine come from the vineyards "Pian Bossolino" and "Pian dell'Orino, which are situated at 335-366 and 509 m above sea level; the age of these vineyards is between 10-13 years.
<b>VINIFICATION</b>	After the grapes were destemmed we did a very accurate selection of the grapes on the table. Then they were transferred into the barrel for vinification and after 36 hours the spontaneous fermentation started and the temperature did not exceed 30°C. The must macerated a bit more than 2 weeks before 25 hl of it was transferred into a Slavonian oak cask and 30 hl in barrels of 500 l where the Rosso matured for 17 month. The malolactic fermentation took effect before winter in the oak. Neither artificial yeast nor any other enzymatic or technological additives have been used during the whole period of transformation of the wine.
<b>ANALYSIS DATA</b>	
Alcohol content	14.55 (vol.%)
Residual sugars	1.4 (g/l)
Total SO <sub>2</sub>	30 (mg/l)
Free SO <sub>2</sub>	13 (mg/l)
pH	3.32
Total Acidity	5.6 (g/l)
Dry extract	28.70 (g/l)
<b>BOTTLING DATE</b>	On the 19th of June 2010 we bottled 7600 bottles of 750ml of the Rosso di Montalcino 2008.
<b>AVAILABILITY</b>	September 2010