



GRAPE HARVEST DATE	7th October 2009; yield: 33 hl/ha
GRAPE VARIETIES	100% Sangiovese Grosso, training form: one armed cordon and guyot
SOIL	The soil is clayey, calcareous (marl) and rich in rock fragments. Its origins go back to the geologic uplift between the Cretaceous and Tertiary periods. The soil is still evolving to this day and soil content may be very different on nearby lots.
CLIMATE	In the beginning of the growing season the microclimate was dominated by the warm and humid southeast and southwest winds Libeccio and Scirocco. Thorough ventilation of the vines was necessary to prevent infestation by the oidium fungus. A rainy spring delayed initial sprouting and also impacted the bloom in early June. The summer months were hot and dry. At the end of August, a thunderstorm with hail decimated the grapes. Fortunately we had a beautiful month of September which allowed perfect ripening, so while the yield was low, the quality of the grapes was high with very elegant and fine aromas.
VINEYARDS	The grapes for this wine come from the vineyard "Pian Bossolino" which lies at 335-366 m above sea level; the age of the vineyard is 14 years.
VINIFICATION	After the grapes were destemmed we very carefully separated the choice grapes from leaves, stalks and insects. Then they were then transferred to the barrel for vinification. Spontaneous fermentation caused by the grapes' inherent yeast content started after only a few short hours; temperatures never exceeded 30°C. It is our practice never to add sulphur to the grapes or cool them down in order to delay fermentation. The must macerated a bit more than 3 weeks before most of the young wine was transferred into 30 hl Slavonian oak casks; 10 hl of it was put in 500 l oak barrels. The Rosso matured for 18 months in wood. The malolactic fermentation took effect before winter in all the oak barrels. Neither artificial yeast nor any other enzymatic or technological additives were used during the whole process of transformation of the wine in order to maintain the authentic and characteristic taste of our vineyards.
BOTTLING DATE	On the 26th of June 2011 we bottled 8100 bottles of 750ml of the Rosso di Montalcino DOC 2009.
AVAILABILITY	September 2011

ANALYSIS DATA					
Alcohol content	14,15 % vol	Color intensity	4,473	Peonidolo-3-acetilglucoside	0,1%
Total Acidity	5,30 g/L	Color hue	1,039	Peonidolo-3-cumarilglucoside	0,3%
pH	3,71	Polifenoli Totali	1692 mg/L	Peonidolo-3-glucoside	12,9%
Free SO2	7 mg/L	Indice di Antociani Monomeri	29 mg/L	Petunidolo-3-glucoside	16,3%
Total SO2	11 mg/L	Indice di Antociani Totali	96 mg/L	Isoramnetina	<1 mg/L
Volatile Acidity	0,78 g/L	Cianidolo-3-glucoside	7,1%	Kaempferolo	<1 mg/L
CROMATIC CHARACTERISTICS		Delfinidolo-3-glucoside	6,2%	Myricetina	<1 mg/L
Assorbanza a 420 nm	2,04	Malvidolo-3-acetilglucoside	0,3%	Quercetina	4 mg/L
Assorbanza a 520 nm	1,97	Malvidolo-3-cumarilglucoside	0,5%	Quercetina glicoside	5 mg/L
Assorbanza a 620 nm	0,47	Malvidolo-3-glucoside	56,3%		