



HARVEST	10 th October 2013, yield 30.5 dz/ha [21.5hl/ha].
GRAPE VARIETIES	Sangiovese. Training form: Mainly Guyot, with a small portion of the vines, one-armed cordon.
CLIMATE	Mild microclimate, often ventilated by northern and south-westerly winds. The 2013 vintage demanded more than ever our full attention in the vineyards. While a rainy spring provided plenty of water, it also increased the risk of disease. To counter this risk with manual labour in the vines was the real challenge of this year. Summer arrived only mid June with consistent, warm weather and plenty of hours of solar radiation. In September, the continued warm and sunny weather allowed for a healthy, full ripening of the grapes. Cool and dry northerly winds brought chilly nights yet warm days, gifting us with fully-ripened, healthy and aromatic grapes at harvest. The harvest began only at the end of September and continued on well into October.
SOIL	The Rosso di Montalcino is produced of grapes sourced from all of our vineyards, and therefore expresses the diversity of our soils. Calcareous clay, easy weathering marl, blue-grey lime from the Pliocene, Alberese and Flysch soils are the predominant sedimentary soils. Their origins differ and date back to the geologic era of the Cretaceous – Tertiary boundary. The vines situated to the south-east are exposed to soils very often containing volcanic elements resulting from the eruptions of the nearby Monte Amiata. Thanks to a considerable content of clay in the soil, the grapes develop heightened fresh and fruity aromas.

VINEYARDS The grapes for this wine come from the vineyards: "Scopeta", "Pian dell'Orino", "Pian Bassolino", situated from 320m to 480m above sea level; the age of these vines range from 9 to 15 years.

"SCOPETA"
SURFACE OF THE VINEYARD: 3600m²
YEAR OF PLANTING: 2003
GRAPE VARIETY: Sangiovese (different clones)
ROOTSTOCK: 110R, 420A, 1103 Paulsen
PLANTING DENSITY: 2,2m x 0,8m
TRAINING SYSTEM: Guyot
SOIL TEXTURE: LS (S24/L35/A41)
MEDIUM HEIGHT OVER SEE LEVEL: 340m
INCLINATION: 23°
EXPOSITION: South east

"PIAN DELL'ORINO"
SURFACE OF THE VINEYARD: 7315m²
YEAR OF PLANTING: 1997
GRAPE VARIETY: Sangiovese (different clones)
ROOTSTOCK: 420A, 161-49
PLANTING DENSITY: 2,5m x 0,8m
TRAINING SYSTEM: Guyot, Cordon
SOIL TEXTURE: LS (S38/L33/A29)
MEDIUM HEIGHT OVER SEE LEVEL: 501m
INCLINATION: 5°
EXPOSITION: South south east

"PIAN BASSOLINO"
SURFACE OF THE VINEYARD: 9130m²
YEAR OF PLANTING: 1997
GRAPE VARIETY: Sangiovese (different clones)
ROOTSTOCK: 110R, 101-14, 420A, 161-49, 3309C
PLANTING DENSITY: 2,5m x 0,7m
TRAINING SYSTEM: Guyot
SOIL TEXTURE: LS (S48/L28/A24)
MEDIUM HEIGHT OVER SEE LEVEL: 340m
INCLINATION: 13°
EXPOSITION: South west
GEOLOGICAL ORIGIN: Soils that originate from the alteration of underlying lithotypes. Deposits of continental conglomerates (Ruscinian-Villafranca) Greyish brown argillites and calcilutites (Upper Cretaceous – Paleocene). Siliciclastic-carbonatic Sandstones and siltstones (Upper Cretaceous).

VINIFICATION All harvested grapes were hand-selected on the triage table, as is done for the Brunello. Only healthy, ripe berries are used for vinification. Spontaneous fermentation started almost immediately, reaching a maximum temperature of 30°C, and taking only 7 days until completion. The young wine aged for 22 months in a 50hl oak barrel. The malolactic fermentation set in immediately following the alcoholic fermentation. As always, no artificial yeast or other enzymatic or technological additives were used during the whole winemaking process.

BOTTLING DATE On August 26th 2015 we bottled 6665 bottles of 750ml.

AVAILABILITY March 2016.



ROSSO DI MONTALCINO DOC 2013
ANALYSIS

	U.M.	
ALCOHOL CONTENT	%vol	14.33
RESIDUAL SUGARS	g/L	<0.5
TOTAL ACIDITY	g/L acido tartarico	5.2
PH		3.60
VOLATILE ACIDITY	g/L acido acetico	0.52
FREE SO2	mg/L	16
TOTAL SO2	mg/L	33
ASSORBANZA A 420 NM		2.72
ASSORBANZA A 520 NM		2.80
ASSORBANZA A 620 NM		0.65
COLOR INTENSITY		6.168
COLOR HUE		0.971
POLYPHENOLE TOTAL	mg/L acido gallico	2144