



HARVEST	29th September 2010; yield: 31 hl/ha.																		
GRAPE VARIETY	Sangiovese. Training form: one armed cordon and guyot.																		
CLIMATE	In spring we had a lot of rain far beyond the beginning of the growing season. In 2010 fighting infestation by downy mildew was really challenging. The sunny days and weeks were again and again interrupted by some rain and we were always in alert until the beginning of August. Fortunately we had beautiful weather during the ripening of the grapes in August and September and we could harvest very sane grapes with intense aromas.																		
SOIL	The origin of this soil goes back to the Cretaceous period. The vines grow on clayey, in part very calcareous soil (marl) with a lot of easily crumbling in rock fragments. Characteristic for this soil are greyish brown clays, Siltstones and continental Conglomerates that were formed more than 60 Million years ago.																		
VINEYARDS	<p>The grapes for this wine come from the vineyard "Pian Bassolino":</p> <table> <tr> <td>SURFACE OF THE VINEYARD: 9130mq</td> <td>EXPOSITION: South west</td> </tr> <tr> <td>YEAR OF PLANTING: 1997</td> <td>GEOLOGICAL ORIGIN: Soils that originate from the alteration of underlying lithotypes.</td> </tr> <tr> <td>GRAPE VARIETY: Sangiovese (different clones)</td> <td>Deposits of continental conglomerates (Ruscinian-Villafranca)</td> </tr> <tr> <td>ROOTSTOCK: 110R, 101-14, 420A, 161-49, 3309C</td> <td>Greyish brown argillites and calcilutites (Upper Cretaceous – Paleocene).</td> </tr> <tr> <td>PLANTING DENSITY: 2,5m x 0,7m</td> <td>Siliciclastic-carbonatic Sandstones and siltstones (Upper Cretaceous).</td> </tr> <tr> <td>TRAINING SYSTEM: Guyot and one armed cordon</td> <td></td> </tr> <tr> <td>SOIL TEXTURE: LS (S48/L28/A24)</td> <td></td> </tr> <tr> <td>MEDIUM HEIGHT OVER SEE LEVEL: 340m</td> <td></td> </tr> <tr> <td>INCLINATION: 13°</td> <td></td> </tr> </table>	SURFACE OF THE VINEYARD: 9130mq	EXPOSITION: South west	YEAR OF PLANTING: 1997	GEOLOGICAL ORIGIN: Soils that originate from the alteration of underlying lithotypes.	GRAPE VARIETY: Sangiovese (different clones)	Deposits of continental conglomerates (Ruscinian-Villafranca)	ROOTSTOCK: 110R, 101-14, 420A, 161-49, 3309C	Greyish brown argillites and calcilutites (Upper Cretaceous – Paleocene).	PLANTING DENSITY: 2,5m x 0,7m	Siliciclastic-carbonatic Sandstones and siltstones (Upper Cretaceous).	TRAINING SYSTEM: Guyot and one armed cordon		SOIL TEXTURE: LS (S48/L28/A24)		MEDIUM HEIGHT OVER SEE LEVEL: 340m		INCLINATION: 13°	
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VINIFICATION	After the grapes were destemmed we very carefully separated the choice grapes from unripe or too ripe grape berries, from leaves, stalks and insects. Then they were transferred to the barrel for vinification. Spontaneous fermentation caused by the grapes' inherent yeast content started in between a day; 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 the young wine was transferred into 31hl Slavonian oak casks where it matured for 18 month. The malolactic fermentation took effect in the oak barrels. Neither artificial yeast or bacteria 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 2012 we bottled 7900 bottles of 750ml of the Rosso di Montalcino Doc 2010 without filtration.																		
AVAILABILITY	October 2012																		



ROSSO DI MONTALCINO DOC 2010
ANALYSIS

	U.M.	
ALCOHOL CONTENT	%vol	14.6
TOTAL ACIDITY	g/L acido tartarico	5.4
PH		3.64
VOLATILE ACIDITY	g/L acido acetico	0.67
FREE SO2	mg/L	10
TOTAL SO2	mg/L	24
ASSORBANZA A 420 NM		2.87
ASSORBANZA A 520 NM		2.98
ASSORBANZA A 620 NM		0.73
COLOR INTENSITY		6.578
COLOR HUE		0.962
INDICE DI ANTOCIANI MONOMERI	mg/L	44
INDICE DI ANTOCIANI TOTALI	mg/L	140
POLYPHENOLE TOTAL	mg/L acido gallico	2162
CIANIDOLO-3-GLUCOSIDE	%	8.6
DELFINIDOLO-3-GLUCOSIDE	%	9.3
MALVIDOLO-3-ACETILGLUCOSIDE	%	<0.1
MALVIDOLO-3-CUMARILGLUCOSIDE	%	<0.1
MALVIDOLO-3-GLUCOSIDE	%	53.6
PEONIDOLO-3-ACETILGLUCOSIDE	%	0.4
PEONIDOLO-3-CUMARILGLUCOSIDE	%	<0.1
PEONIDOLO-3-GLUCOSIDE	%	9.9
PETUNIDOLO-3-GLUCOSIDE	%	18.0
ISORAMNETINA	mg/L	<0.5 mg/L
KAEMPFEROLO	mg/L	5.0 mg/L
MYRICETINA	mg/L	7.3 mg/L
QUERCETINA	mg/L	12.7 mg/L
QUERCETINA GLICOSIDE	mg/L	2.0 mg/L