



<b>HARVEST</b>	23th September 2011; yield: 29 hl/ha.																		
<b>GRAPE VARIETY</b>	Sangiovese. Training form: mainly guyot and one armed cordon																		
<b>CLIMATE</b>	During spring we had less rain than in the previous year. It rained at steady intervals and this caused some difficulties in working the vineyards before sprouting. By the end of flowering this rainfall pattern came to an end and the south-west wind "Libeccio" started to dominate. This warm wind always brings with it high humidity which increased the danger of fungus infestation. We tried to support the vines by thorough ventilation to prevent the humidity from lingering in the grape zone. All in all it shaped up to be a straightforward vintage. However, in August the "Libeccio" brought temperatures of more than 39°C and many of the grapes on the windy and sunny side of the vines began to dry out. Fortunately the temperatures dropped soon but there was no additional rain which might have slowed the drying of the berries. Therefore ripening proceeded very quickly and we began harvesting as early as September 8. The grapes for the Rosso di Montalcino were picked in the vineyard Pian Bassolino on September 23. Individual berries were carefully hand selected in the vineyard as well as on the sorting table to ensure that only ripe and firm berries made their way into the fermentation vats.																		
<b>SOIL</b>	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 where formed more than 60 Million years ago.																		
<b>VINEYARDS</b>	<p>The grapes for this wine come from the vineyard "Pian Bassolino":</p> <table border="0" style="width: 100%;"> <tr> <td style="width: 50%;">SURFACE OF THE VINEYARD: 9130mq</td> <td style="width: 50%;">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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<b>VINIFICATION</b>	After the grapes were destemmed we very carefully separated the choice grapes from dried 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 after two days; temperatures never exceeded 32°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 25hl Slavonian oak casks where it matured for 19 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 and of the vintage.																		
<b>BOTTLING DATE</b>	On the 19th of July 2013 we bottled 6400 bottles of 750ml of the Rosso di Montalcino Doc 2011 without filtration.																		
<b>AVAILABILITY</b>	October 2013																		



ROSSO DI MONTALCINO DOC 2011  
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	18
TOTAL SO2	mg/L	35
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	%	<0.1
PEONIDOLO-3-CUMARILGLUCOSIDE	%	0.3
PEONIDOLO-3-GLUCOSIDE	%	9.9
PETUNIDOLO-3-GLUCOSIDE	%	18.0
ISORAMNETINA	mg/L	<0.5 mg/L
KAEMPFEROLO		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