



HARVEST	15th September 2012; yield: 18,75hl/ha.
GRAPE VARIETIES	Sangiovese. Training form: mainly guyot and one armed cordon
CLIMATE	<p>2012 was the driest year in recent memory. It was also very hot with temperatures reaching 35°C in June, 36°C in July and 38°C in August. The drought was really exceptional during the whole growing season. From flowering at the end of May to the beginning of harvest there was almost no rain and the total amount of precipitation for this entire period of over 3 months was barely 60L/m². On August 26th it finally rained, with about 30L/m² falling in the hours around noon and refreshing the air and soil.</p> <p>What's interesting is that the vines seemed to fare better under the unfavourable conditions than we did. It became once more apparent that the vine is basically able to adapt to most stress situations. This becomes even more obvious the more continuous the abiotic impact on the plant is. As early as the beginning of June the vine began to change its morphology. The growth was slower and bushier, the berry set was a bit weaker but it did not seem that the vines were particularly suffering. Signs of partial drying on the basal leaves appeared only in August with the highest temperatures. This year the berries were a lot smaller than usual. The skins were thick and the vines protected themselves from excessive UV radiation by producing more phenols in the berries and the leaves. The berries were small but not dried out, with the balance between pulp and skin leaning strongly toward the berry skin.</p> <p>This year's unusual climatic conditions brought with them some technical consequences. Already during flowering in June did we select those grapes to leave on the vines that were growing more shaded and facing the sunrise side of the rows.</p> <p>Thanks to the high content of phenols in the leaves and grapes no treatment against fungus was needed. We only treated the vines with chamomile and valerian against stress.</p> <p>The grapes for the Rosso di Montalcino 2012 were picked on the 14th and 15th of September in the vineyards Pian Bassolino and Scopeta, and on the 21st of September in the vineyard Pian dell'Orino.</p>
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 rock fragments. Characteristic for this soil are greyish brown clays, Siltstones and continental Conglomerates that were formed more than 60 Million years ago.

VINEYARDS	The grapes for this wine come from the vineyards: "Scopeta", "Pian dell'Orino", "Pian Bassolino"
"SCOPETA"	<p>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</p>
"PIAN DELL'ORINO"	<p>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</p>
"PIAN BASSOLINO"	<p>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).</p>
VINIFICATION	<p>Like every year, the grapes were selected grape by grape and berry by berry in the vineyard and then found their way to the cellar in small boxes of 15kg. After careful destemming we thoroughly inspected the berries once more on the sorting table, separating the choice berries from dried or overripe ones and from leaves, stalks and insects.</p> <p>Once in the barrel for vinification, the fermentation began only after three or four days. It is our practice never to add sulphur to the grapes or to cool them down in order to delay fermentation. This year the high content of phenols had reduced the growth of yeast on the berries. Therefore, spontaneous fermentation caused by the grapes' inherent yeast content started slowly but persistently, and after a slow start proceeded quite speedily with temperatures never exceeding 32°C. The must macerated a bit more than 3 weeks before the young wine was transferred into 25hl and 15hl Slavonian oak casks where it matured for 21 month. The malolactic fermentation took effect in November 2012 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.</p>
BOTTLING DATE	On the 4 th of September 2014 we bottled 5300 bottles of 750ml of the Rosso di Montalcino DOC 2012 without filtration.
AVAILABILITY	February 2015



ROSSO DI MONTALCINO DOC 2012
ANALYSIS

	U.M.	
ALCOHOL CONTENT	%vol	14.04
RESIDUAL SUGARS	g/L	1.0
TOTAL ACIDITY	g/L acido tartarico	5.6
PH		3.77
VOLATILE ACIDITY	g/L acido acetico	0.52
FREE SO2	mg/L	13
TOTAL SO2	mg/L	37
ASSORBANZA A 420 NM		3.77
ASSORBANZA A 520 NM		4.421
ASSORBANZA A 620 NM		0.944
COLOR INTENSITY		9.135
COLOR HUE		0.85
INDICE DI ANTOCIANI MONOMERI	mg/L	44
INDICE DI ANTOCIANI TOTALI	mg/L	84.5
POLYPHENOLE TOTAL	mg/L acido gallico	2639
CIANIDOLO-3-GLUCOSIDE	%	6.4
DELFINIDOLO-3-GLUCOSIDE	%	9.2
MALVIDOLO-3-ACETILGLUCOSIDE	%	<0.1
MALVIDOLO-3-CUMARILGLUCOSIDE	%	<0.1
MALVIDOLO-3-GLUCOSIDE	%	51.0
PEONIDOLO-3-ACETILGLUCOSIDE	%	<0.1
PEONIDOLO-3-CUMARILGLUCOSIDE	%	0.3
PEONIDOLO-3-GLUCOSIDE	%	17.0
PETUNIDOLO-3-GLUCOSIDE	%	18.0
ISORAMNETINA	mg/L	<0.3 mg/L
KAEMPFEROLO		2.8 mg/L
MYRICETINA	mg/L	1.2 mg/L
QUERCETINA	mg/L	14.8 mg/L
QUERCETINA GLICOSIDE	mg/L	2.0 mg/L