



HARVEST	19 th / 27 th September 2015, yield 43.3 dz/ha (33.3 hl/ha).
GRAPE VARIETIES	Sangiovese. Training form: Mainly Guyot, with a small portion of the vines, one-armed cordon.
CLIMATE	<p>We have mainly a mild microclimate, often ventilated by northern and south-westerly winds. After the challenging vintages 2013 and 2014, the weather in 2015 allowed us to enjoy pleasant work in the vineyards without major stressful moments. The essential factors of sun, water and soil played a harmonious coexistence this year, for the good of vine and winemaker. Sufficient rainfalls in winter filled the reservoirs. The vine blossom was carefree without annoying cold spells or tedious rainfalls. Thanks to the sunny and dry weather there was finally again a beguiling, fine fragrance cloud smelling of honey and violets over the vines. And so it continued. Rain showers filled now and then the floor and prevented possible water stress. The pressure of vine diseases was remarkably low, neither fungi nor insects challenged us in an above-average way.</p> <p>This year, the only danger was to miss the best picking time. The time laps of optimal maturity was quite short and we had to harvest every single vineyard quickly to avoid overripe aromas. The harvest of Rosso di Montalcino began on September 19th in the vinyard Scopeta. On September 27th on Pian Bassolino we harvested the healthy and perfectly ripe grapes of an exceptional vintage.</p>
SOIL	<p>In 2015 the Rosso di Montalcino was produced of grapes sourced from the vineyards Scopeta and Pian Bassolino (middle part of the vineyard), 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.</p>
VINEYARDS	The grapes for this wine come from the vineyards Scopeta and Pian Bassolino, situated at 330 m and 370 m above sea level; the age of these vines was 12 and respectively 17 years at that time.
VINIFICATION	<p>Immediately after picking all harvested grapes were destemmed and the berries hand selected on the triage table, as is done for the Brunello. Only healthy, ripe berries are used for vinification. Spontaneous fermentation started after two days, reaching a maximum temperature of 31°C, and taking roughly 10 days until completion. The must macerated totally for over a month on the skins before it was drawn off. The young wine aged then for 21 months in a 50 hl oak barrel. The malolactic fermentation set in immediately following the alcoholic fermentation, still in the fermentation vat. As always, no artificial yeast or other enzymatic or technological additives were used during the whole winemaking process.</p>
BOTTLING DATE	On April 7 th 2018 we bottled 6540 bottles of 750ml.
AVAILABILITY	September 2018.



ROSSO DI MONTALCINO DOC 2015
ANALYSIS

	U.M.	
ALCOHOL CONTENT	%vol	14.77
RESIDUAL SUGARS	g/L	0.8
TOTAL ACIDITY	g/L acido tartarico	6.2
PH		3.69
VOLATILE ACIDITY	g/L acido acetico	0.73
FREE SO ²	mg/L	11
TOTAL SO ²	mg/L	33
ASSORBANZA A 420 NM		2.65
ASSORBANZA A 520 NM		2.58
ASSORBANZA A 620 NM		0.59
COLOR INTENSITY		5.818
COLOR HUE		1.028
POLYPHENOLE TOTAL	mg/L acido gallico	2086
ANTHOCYANS	mg/L	138
INDICE DELLE CATECHINE	mg/L (Flavani reattivi alla PDAC)	185,8