



HARVEST	28 th – 31 th August 2017, medium yield 26 dz/ha (20 hl/ha).
GRAPE VARIETY	Sangiovese. Training form: Mainly Guyot, with a small portion of the vines, one-armed cordon.
CLIMATE	2017 was another year of extremes. The rainfall in February gave hope for well-filled water reservoirs. But with April came one of the driest months on record in over 30 years. On April 28 th it rained for the last time and it felt like an eternity until the next rainfall occurred on September 1 st . Thanks to rather mild conditions, the vines sprouted a little earlier in spring and then flowering was welcomed with perfect weather. But the steadily rising temperatures, which exceeded average monthly temperatures of prior years, provoked a reduction in the transpiration capacity of the vine. This in turn drove the vines to a water-saving, survival mode in order to cope with the high temperatures and the low water supply. Growth was stunted dramatically, where the shoots in some parts of the vineyards failed to reach the top wire. The berries developed a very thick skin in order to protect the few drops of juice from evaporation. In August the thermometer rose to almost 40°C for several days. Fortunately a few cooler nights brought with them a bit of relief. During the third week of August, lab analysis confirmed the sensory perception of high sugar levels and we were nervous. Considering the long period of drought and lingering high temperatures, we didn't want to wait for the rain showers forecast at the beginning of September, as the first rain after months of drought washes away all the dust and dirt circulating in the air, which would then have been transported directly into the grape. For this reason, in 2017 we started harvesting on August 28 th and finished harvest on the evening of August 31 st . The yield was of course very low, but thanks to this decision the grapes showed no symptoms of overripeness.
SOIL	In 2017, the Rosso di Montalcino was produced of grapes sourced from our vineyards Scopeta, Pian dell'Orino and Pian Bassolino (middle part of the vineyard), and therefore expresses the diversity of our soils. Calcareous clay, easy weathering marls, blue-grey limes from the Pliocene and Alberese and Flysch soils are the most important 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 and Pian Bassolino, which are situated at 320 m, at 370 and at 500 m above sea level; the age of these vines was from 14 to 19 years at the time of harvest.
VINIFICATION	All harvested grapes for the Rosso di Montalcino were destemmed and then berry for berry hand-selected on the triage table, as is done for the Brunello. Doing so, only healthy ripe berries are vinified. This has the advantage that we don't need to add sulphurous acid to the must. Spontaneous fermentation started after a day, reaching a maximum temperature of 30°C, and taking 15 days until completion. Considering the thick berry skins, we preferred a longer maceration on the skins. The entire maceration time from cellaring to pressing stretched out over 3 weeks. The young wine was then aged for 28 months in a 30 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.
BOTTLING DATE	On March 19 th 2020 we bottled 3992 bottles of 750ml.
AVAILABILITY	October 2020



ROSSO DI MONTALCINO DOC 2017
ANALYSIS

	U.M.	
ALCOHOL CONTENT	%vol	14.21
TOTAL ACIDITY	g/L acido tartarico	6.23
TOTAL EXTRACT	g/L	27.8
RELATIVE DENSITY		0,99235
RESIDUAL SUGARS	g/L	<1
PH		3.54
FREE SO2	mg/L	14
TOTAL SO2	mg/L	28
VOLATILE ACIDITY	g/L acido acetico	0.73
COLOR FEATURES:		
ASSORBANZA A 420 NM		2.65
ASSORBANZA A 520 NM		2.71
ASSORBANZA A 620 NM		0.64
COLOR INTENSITY		6.002
COLOR HUE		0.977
POLYPHENOLE TOTAL	mg/L	2084
ANTHOCYANS	mg/L	138
INDICE DI CATECHINE	(FLAVANI REATTIVI ALLA PDAC)	354,4