



<b>HARVEST</b>	2006
<b>GRAPE HARVEST DATE</b>	21st September 2006, yield 30 dz/ha.
<b>GRAPE VARIETIES</b>	100% Sangiovese grosso, training form: one-armed cordon Guyot
<b>SOIL</b>	Here, sand and clay dominate the soil, along with lime. However, this land was formed by shifting the earth and erosions during the past 15 million years.
<b>CLIMATE</b>	Warm microclimate, often ventilated by south-west winds "Libeccio and Scirocco" and the north wind "Tramontana", that create large temperature differences between day and night.
<b>VINEYARDS</b>	The grapes for this wine come from the vineyards „PIAN BOSSOLINO" and „MORO", which are situated at 340-370m and 450m above sea level; the age of these vines are between 8 and 34 years.
<b>VINIFICATION</b>	After the grapes have been destemmed, they are left to macerate for almost 2 days. Then spontaneous fermentation started and the temperature did not exceed 28°C. The must macerated for 10 days before the Sangiovese was transferred into Tonneaux (5 HL- Barriques) where it aged for 14 months. The malolactic fermentation then took effect before the winter arrived. Neither artificial yeast nor any other enzymatic or technological additives have been used during the whole period of transformation of the wine, to maintain the typical taste from the vineyards where the grapes come from.
<b>ANALYSIS DATA</b>	
Alcohol content	14,23 (vol.%)
Residual sugars	1,6 (g/l)
Total SO2	35 (mg/l)
Free SO2	16 (mg/l)
pH	3,55
Total Acidity	5,83 (g/l)
Dry extract	30,10 (g/l)
<b>BOTTLING DATE</b>	on 23rd of March 2007 we bottled 3438 bottles of 750 ml
<b>AVAILABILITY</b>	from May 2007