



HARVEST	2007
GRAPE HARVEST DATE	14th September 2007, yield 40 dz/ha.
GRAPE VARIETIES	100% Sangiovese training form: one-armed cordon Guyot
SOIL	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. Due to the high content of clay in the soil the grapes develop fruity and fresh aromas.
CLIMATE	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.
VINEYARDS	The grapes for this wine come from the vineyards „PIAN BOSSOLINO" and „MORO", which are situated at 340-370m above sea level; the age of these vines is 8 years.
VINIFICATION	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.
ANALYSIS DATA	
Alcohol content	14.47 (vol.%)
Residual sugars	1.0 (g/l)
Total SO ₂	21 (mg/l)
Free SO ₂	8 (mg/l)
pH	3.62
Total Acidity	5.49 (g/l)
Dry extract	30.10 (g/l)
BOTTLING DATE	on 13th of January 2009 we bottled 3733 bottles of 750 ml
AVAILABILITY	from February 2009

AZ. AGR. PIAN DELL'ORINO • DI CAROLINE POBITZER