



HARVEST	2008
GRAPE HARVEST DATE	24th September 2008, yield 31 dz/ha.
GRAPE VARIETIES	100% Sangiovese grosso, 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". In this year of moderate climate several rainfalls caused a slowdown in the ripening of the grapes. In september the sunny weather and the fresh and dry winds allowed a complete and sane ripening. This year we harvested the grapes at least one week later as normal.
VINEYARDS	The grapes for this wine come from the vineyards „Scopeta" and „Moro", which are situated at 320 and 480m above sea level; the age of these vines is 5 to 35 years.
VINIFICATION	After the grapes have been destemmed, the spontaneous fermentation started nearly immediately and the temperature did not exceed 27°C. The must macerated for 7 days before the Sangiovese was transferred into one 25 hl oak barrel, where it aged for 12 months. The malolactic fermentation took effect immediately after the alcoholic fermentation. 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	14.3 (vol.%)
Residual sugars	1.3 (g/l)
Total SO2	19 (mg/l)
Free SO2	7 (mg/l)
pH	3.57
Total Acidity	5.05 (g/l)
Dry extract	28.70 (g/l)
BOTTLING DATE	on 9th of February 2010 we bottled 3880 bottles of 750 ml
AVAILABILITY	from February 2009

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

LOC. PIANDELLORINO, 189 • 53024 MONTALCINO (SI) • ITALIA TEL/FAX +39 0577 849301 • www.piandellorino.it • e-mail: info@piandellorino.it