



HARVEST	2009
GRAPE HARVEST DATE	26th September – 7th October 2009, yield 50 dz/ha (35hl/ha)
GRAPE VARIETIES	100% Sangiovese grosso. Training form: one-armed cordon, or Guyot depending on the soil.
SOIL	The Piandorino IGT is made with grapes coming from all our vineyards and therefore is the expression of different soils. Calcareous clay, easy weathering marls, blue-grey limes from the Pliocene and Alberese and Flysch soils are the most important sedimentary soils. Their origin differs and goes back to the time between the end of the Cretaceous and the beginning of the Tertiary period when this land was formed by earth shifting and erosion. In the south-east the soil very often contains volcanic elements due to eruptions of the nearby Monte Amiata. Due to the high content of clay in the soil the grapes develop increased fruity and fresh aromas.
CLIMATE	Mild and thermal storing microclimate, often ventilated by south-west and north winds. In this year of moderate climate several rainfalls caused a slowdown in the ripening of the grapes. In September the wonderful weather allowed a sane and complete ripening of the grapes. The fresh and dry north winds brought chilly nights and warm days and therefore very healthy and fine aromatic grapes. This year we harvested the grapes at least one week later as usual.
VINEYARDS	The grapes for this wine come from the vineyards Scopeta, Pian dell'Orino and Pian Bossolino which are situated from 320m to 480m above sea level; the age of these vines goes from 6 to 12 years.
VINIFICATION	After the harvest the grapes were selected by hand on the table as we do for the Rosso di Montalcino and the Brunello. Only sane and ripe grapes are used for the vinification. After the grapes have been destemmed, the spontaneous fermentation started almost immediately and the temperature did not exceed 28°C. The must macerated for 9 days before half of the young wine was transferred into one 25 hl oak barrel and half into 500 l oak barrels, where it aged for 12 months. The malolactic fermentation took effect soon 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, in order to maintain the typical taste of the vineyards where the grapes come from.
ANALYSIS DATA	<p>Alcohol content 14.3 (vol.%) Residual sugars 1.5 (g/l) Total SO₂ 39 (mg/l) Free SO₂ 16 (mg/l) pH 3.8 Total Acidity 5.32 (g/l)</p>
BOTTLING DATE	on 29th of January 2011 we bottled 5232 bottles of 750 ml without using any filter.
AVAILABILITY	from March 2011

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