



HARVEST	14th – 28th September 2011, yield 28,8 dz/ha (20hl/ha).			
GRAPE VARIETY	Sangiovese. Training form: one-armed cordon or Guyot.			
CLIMATE	Mild and thermal storing microclimate, often ventilated by south-west and north winds. A rainy spring provided plenty of water but also increased the risk of disease. The summer came only in mid June with steady weather and plenty of hours of solar irradiation. In September the wonderful weather allowed a healthy 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. The harvest began only at the end of September and went on for several days in October.			
SOIL	The Piandorino igt is made with grapes coming from all our vineyards and is therefore 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 a considerable content of clay in the soil the grapes develop increased fruity and fresh aromas.			
VINEYARDS	The grapes for this wine come from the vineyards Scopeta, Pian dell'Orino and Pian Bassolino, which are situated from 320m to 480m above sea level; the age of these vines goes from 8 to 14 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 healthy 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 16 days before part of the young wine was transferred into one 25hl oak barrel and the rest into a 10hl oak barrel, 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.			
ANALYSIS DATA	ALCOHOL CONTENT	14,3(vol.%)	VOLATILE ACIDITY	0,83(mg/l)
	RESIDUAL SUGARS	1(g/l)	PH	3,79
	TOTAL SO <sub>2</sub>	36(mg/l)	TOTAL ACIDITY	5,08(g/l)
	FREE SO <sub>2</sub>	17(mg/l)	DRY EXTRACT	27,2(g/l)
BOTTLING DATE	on 7th of February 2013 we bottled 2060 bottles of 750ml.			
AVAILABILITY	from March 2013			