



HARVEST	1 st -4 th October 2015, yield 38.7 dz/ha (27.1hl/ha).			
GRAPE VARIETY	Sangiovese. Training form: one-armed cordon or Guyot.			
CLIMATE	<p>The microclimate is mostly mild, often ventilated by northern and south-westerly winds. A big advantage of the heavy rainfalls in 2014 was the huge quantity of water supply in the soil. Moreover, from the first month of 2015 until the flowering of the grapes we received about 450 mm of rain, therefore we had enough water disposable for the season. The temperatures were moderate and normal for the seasons: we didn't have extreme temperatures in 2015. In June temperatures did not exceed 31°C, while in July we recorded a maximum of 35°C and on August 7th it climbed to 36.8°C. Only rarely did the moderate south winds Libeccio and Scirocco blow over and therefore we did not experience any drying-out of the berries. We rarely had such a favourable and easy going season for the grapes as we did in 2015. We noted that first the cherries and then the apricots were beautiful, healthy and notably savoury in 2015. This raised our hopes and expectations for the grapes.</p> <p>The arrival of September didn't impede upon the steady ripening of the grapes. The sustained favourable conditions saw temperatures of 11°C at night and maximum temperatures of 27°C during daytime, reducing the window of optimal harvest conditions to a few days.</p> <p>The harvest began at the beginning of October and was completed in only one week, during which time we were able to harvest for all quality levels of our wines.</p>			
SOIL	<p>The Piandorino Igt is produced of grapes sourced from all of our vineyards, and therefore expresses the diversity of our soils. Calcareous clay, easy weathering marls, blue-grey limes from the Pliocene and Alberese and Flysch soils are the most important sedimentary soils. Their origins differ and date back to the geologic era of the Cretaceous – Tertiary boundary. The vines situated to the south-east are exposed to soils very often containing volcanic elements resulting from the eruptions of the nearby Monte Amiata. Thanks to a considerable content of clay in the soil, the grapes develop heightened fresh and fruity aromas.</p>			
VINEYARDS	<p>The grapes for this wine come from the vineyards Canello Rosso, Pian dell'Orino and Pian Bassolino, which are situated from 320 m to 500 m above sea level; the age of these vines range from 8 to 17 years.</p>			
VINIFICATION	<p>All harvested grapes were hand-selected on the triage table, as is done for the Rosso and the Brunello. Only healthy and ripe berries end in the vinification vat. Spontaneous fermentation started in one day, reaching a maximum temperature of 29°C, and taking 9 days until completion. The young wine aged for 18 months in a 12.5 hl oak barrel. The malolactic fermentation set in immediately following the alcoholic fermentation. As always no artificial yeast or other enzymatic or technological additives were used during the whole winemaking process.</p>			
ANALYSIS DATA	ALCOHOL CONTENT	13.16 (vol.%)	VOLATILE ACIDITY	0.81 (mg/l)
	RESIDUAL SUGARS	< 1.0 (g/l)	pH	3.67
	TOTAL SO ₂	32 (mg/l)	TOTAL ACIDITY	5.27 (g/l)
	FREE SO ₂	13 (mg/l)	DRY EXTRACT	25.9 (g/l)
BOTTLING DATE	on May 15 th 2017 we bottled 1557 bottles of 750ml.			
AVAILABILITY	October 2017			