



#### HARVEST

28<sup>th</sup> September 2018, yield 41.1 dz/ha (29 hl/ha).

#### GRAPE VARIETY

Sangiovese. Training form: one-armed cordon or Guyot.

#### CLIMATE

The microclimate was mostly mild, where vines were often ventilated by northern and south-westerly winds. 2017 was one of the hottest and driest years we've experienced so far and with a total of only 500 ml/m<sup>2</sup> of rain a year, ground water reserves were virtually dried up. These conditions were not exactly promising for the 2018 vintage. However winter conditions were unusually severe, considering our geographical position, with snow and temperatures falling to -8 ° C. In January, levels of rainfall increased to just under 150ml/ m<sup>2</sup>/month. During the spring and well into summer, a higher than average number of low pressure areas moved over the countryside, bringing heavy rainfalls from the south-west. Through budding season, by the end of March, more than 300 ml/m<sup>2</sup> of rain had fallen. It seemed like we were finally guaranteed a sufficient water supply, but the frequent rains over the summer months fell like a leading thread through the entire growing season. From April to the harvest in September, we had accumulated an additional 420 ml/m<sup>2</sup> in rainfall. This rainfall actually corresponds to an average amount in Montalcino and makes it clear that the foremost microbiological danger in the vineyards lay in the moisture-loving mildew (peronospora). Viticultural comparisons with the 2014 vintage were obvious, but the early budding at the end of March kept our hopes alive for a healthy ripening of the grapes. Indeed, we had to overcome difficult and challenging moments in the vineyard. During the flowering period and beyond, we tried to counter the risks of fungal infection with silicates, clays, equisetum and yarrow. We paid particular attention to the aeration of the grape zone by carefully working the foliage wall. Thanks to the relentless work of our employees and continuous manual viticultural interventions, we were able to avoid any devastating damage resulting from fungal infection.

Another problem was in relation to reaching the full maturation of the grapes. Normally the north wind Tramontana helps the grapes to ripen well into October without adverse damages. Unfortunately, this wind was a long time coming and so we decided to harvest for the Piandorino the grapes in the areas most susceptible to botrytis on September 17<sup>th</sup>. Although the grapes fermented without any issues, their lack of ripeness prompted us to vinify the Piandorino from the grapes intended for the Rosso di Montalcino. These grapes were harvested only on September 28, as the long-awaited Tramontana finally set in on September 23<sup>rd</sup> and finally gave us the decisive quality-level sought for the 2018 vintage.

#### SOIL

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 freshness and fruity aromas.

#### VINEYARDS

The grapes for this wine come from the vineyards Pian dell'Orino and Pian Bassolino, which are situated at 340 m and 500 m above sea level; the age of these vines at the time of harvest was 20 years.

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

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## VINIFICATION

The single berries of all harvested grapes were hand-selected on the triage table. This is done for Piandorino as well as for Rosso and Brunello. Then the carefully pre-sorted berries are selected one last time by an optical sorting machine before they reach the fermentation vat protected from oxidation by means of CO<sub>2</sub>. Thanks to this rigorous selection, only healthy and ripe berries make their way to the vinification vat. Spontaneous fermentation started within one day, reaching a maximum temperature of 29°C, and this time taking only 12 days until completion. The young wine aged for 20 months in a 25 hl oak barrel. The malolactic fermentation set in immediately following the alcoholic fermentation, still in the fermentation vat. As always, no artificial yeast or other enzymatic or technological additives were used during the entire winemaking process.

## ANALYSIS DATA

ALCOHOL CONTENT	13.42 (vol.%)	VOLATILE ACIDITY	0.63 (mg/l)
RESIDUAL SUGARS	<1,0 (g/l)	pH	3.51
TOTAL SO <sup>2</sup>	51 (mg/l)	TOTAL ACIDITY	5.96 (g/l)
FREE SO <sup>2</sup>	17 (mg/l)	DRY EXTRACT	25.9 (g/l)

## BOTTLING DATE

on June 19<sup>th</sup> 2020 we bottled 3500 bottles of 750ml.

## AVAILABILITY

October 2020