



HARVEST	16 th - 23 th September 2011; yield: 29 hl/ha.																														
GRAPE VARIETIES	Sangiovese. Training form: mainly guyot and one armed cordon.																														
CLIMATE	During spring we had less rain than in the previous year. It rained at steady intervals and this caused some difficulties in working the vineyards before sprouting. By the end of flowering this rainfall pattern came to an end and the south-west wind "Libeccio" started to dominate. This warm wind always brings with it high humidity which increased the danger of fungus infestation. We tried to support the vines by thorough ventilation to prevent the humidity from lingering in the grape zone. All in all it shaped up to be a straightforward vintage. However, in August the "Libeccio" brought temperatures of more than 39°C and many of the grapes on the windy and sunny side of the vines began to dry out. Fortunately the temperatures dropped soon but there was no additional rain which might have slowed the drying of the berries. Therefore ripening proceeded very quickly and we began harvesting as early as September 8. The grapes for the Brunello di Montalcino were picked in the vineyard Pian Bassolino on September 23 and in the vineyard Cancelli Rosso on September 16. Individual berries were carefully hand selected in the vineyard as well as on the sorting table to ensure that only ripe and firm berries made their way into the fermentation vats.																														
SOIL	The origin of this soil goes back to the Cretaceous period. The vines grow on clayey, in part very calcareous soil (marl) with a lot of easily crumbling in rock fragments. Characteristic for this soil are greyish brown clays, Siltstones and continental Conglomerates that were formed more than 60 Million years ago.																														
VINEYARDS	<p>Vineyard "Pian Bassolino" at an altitude of 335-390 m and "Cancelli Rosso" in Castelnuovo dell'Abate at an altitude of 340 m.</p> <p>Tecnical description of "Pian Bossolino":</p> <table border="0" style="width: 100%;"> <tr> <td style="width: 50%;">SURFACE OF THE VINEYARD: 9.130 sqm</td> <td style="width: 50%;">INCLINATION: 13°</td> </tr> <tr> <td>YEAR OF PLANTING: 1997</td> <td>EXPOSITION: South-South-West</td> </tr> <tr> <td>GRAPE VARIETY: Sangiovese (different clones)</td> <td>GEOLOGICAL ORIGINS: Soils that originate from the alteration of underlying lithotypes. Deposits of continental conglomerates (Ruscinian-Villafranca) Greyish brown argillites and calcilitites (Upper Cretaceous-Paleocene). Siliciclastic-carbonatic Sandstones and siltstones (Upper Cretaceous)</td> </tr> <tr> <td>ROOTSTOCK: 110R, 101-14, 420A, 161-49, 3309C</td> <td></td> </tr> <tr> <td>PLANTING DENSITY: 2.5m x 0.7m</td> <td></td> </tr> <tr> <td>TRAINING SYSTEM: one-armed cordon</td> <td></td> </tr> <tr> <td>SOIL TEXTURE: LS (S48/L28/A24)</td> <td></td> </tr> <tr> <td>MEDIUM HEIGHT OVER SEE LEVEL: 340 m</td> <td></td> </tr> </table> <p>Tecnical description of "Cancelli Rosso":</p> <table border="0" style="width: 100%;"> <tr> <td style="width: 50%;">SURFACE OF THE VINEYARD: 5.695 sqm</td> <td style="width: 50%;">MEDIUM HEIGHT OVER SEE LEVEL: 340 m</td> </tr> <tr> <td>YEAR OF PLANTING: 1997</td> <td>INCLINATION: 12°</td> </tr> <tr> <td>GRAPE VARIETY: Sangiovese</td> <td>EXPOSITION: South-South-West</td> </tr> <tr> <td>ROOTSTOCK: 420A</td> <td>GEOLOGICAL ORIGINS: Santa Fiora Formation (upper Cretaceous-lower Paleocene). Gravel, sand and silt (Pliocene). Pelitic-arenaceous Lithofacies-Pietraforte Formation (upper Cretaceous).</td> </tr> <tr> <td>PLANTING DENSITY: 2.7m x 1m</td> <td></td> </tr> <tr> <td>TRAINING SYSTEM: one-armed cordon</td> <td></td> </tr> <tr> <td>SOIL TEXTURE: LS (S34/L42/A24)</td> <td></td> </tr> </table>	SURFACE OF THE VINEYARD: 9.130 sqm	INCLINATION: 13°	YEAR OF PLANTING: 1997	EXPOSITION: South-South-West	GRAPE VARIETY: Sangiovese (different clones)	GEOLOGICAL ORIGINS: Soils that originate from the alteration of underlying lithotypes. Deposits of continental conglomerates (Ruscinian-Villafranca) Greyish brown argillites and calcilitites (Upper Cretaceous-Paleocene). Siliciclastic-carbonatic Sandstones and siltstones (Upper Cretaceous)	ROOTSTOCK: 110R, 101-14, 420A, 161-49, 3309C		PLANTING DENSITY: 2.5m x 0.7m		TRAINING SYSTEM: one-armed cordon		SOIL TEXTURE: LS (S48/L28/A24)		MEDIUM HEIGHT OVER SEE LEVEL: 340 m		SURFACE OF THE VINEYARD: 5.695 sqm	MEDIUM HEIGHT OVER SEE LEVEL: 340 m	YEAR OF PLANTING: 1997	INCLINATION: 12°	GRAPE VARIETY: Sangiovese	EXPOSITION: South-South-West	ROOTSTOCK: 420A	GEOLOGICAL ORIGINS: Santa Fiora Formation (upper Cretaceous-lower Paleocene). Gravel, sand and silt (Pliocene). Pelitic-arenaceous Lithofacies-Pietraforte Formation (upper Cretaceous).	PLANTING DENSITY: 2.7m x 1m		TRAINING SYSTEM: one-armed cordon		SOIL TEXTURE: LS (S34/L42/A24)	
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VINIFICATION

After the grapes were destemmed we very carefully separated the choice grapes from dried or too ripe grape berries, from leaves, stalks and insects. Then they were transferred to the barrel for vinification where the fermentation started after two days. It is our practice never to add sulphur to the grapes or cool them down in order to delay fermentation. On the second day, spontaneous fermentation caused by the grapes' inherent yeast content started quite tumultously reaching a maximum temperature of 35°C, but then slowed down a lot towards the end. Then the must macerated another 2 weeks before the young wine was transferred into 30 hl Slavonian oak casks where it matured for 46 months. The malolactic fermentation took effect in the oak barrels. Neither artificial yeast or bacteria nor any other enzymatic or technological additives were used during the whole process of transformation of the wine in order to maintain the authentic and characteristic taste of our vineyards and of the vintage.

BOTTLING DATE

On September 11th 2015 we bottled 8900 bottles of 750ml and 254 Magnums of 1.5L of Brunello di Montalcino Docg 2011 Vigneti del Versante.

AVAILABILITY

October 2016.



BRUNELLO DI MONTALCINO DOCG 2011
 "VIGNETI DEL VERSANTE"

- ANALYSIS -

DESCRIZIONE ANALISI	U.M.	METODO	RISULTATO
			31.08.2015
ALCOHOL CONTENT	%vol	Spettroscopia NIR	14.85
RESIDUAL SUGARS (GLUCOSIO+FRUTTOSIO)	g/L	HPLC	<1.0
DENSITY AT 20°C		Densimetria elettronica	0.99295
TOTAL DRY EXTRACT	g/L	Calcolo	31.2
NON-REDUCING EXTRACT	g/L	Calcolo	31.2
TOTAL ACIDITY	g/L acido tartarico	Titolazione potenziometrica	5.44
pH		Titolazione potenziometrica	3.74
VOLATILE ACIDITY	g/L acido acetico	Colorimetria in flusso continuo	0.85
FREE SO2	mg/L	Titolazione iodimetrica	19
TOTAL SO2	mg/L	Titolazione iodimetrica	58
COLOUR CHARACTERISTICS			
ASSORBANZA A 420 NM		Spettrometria UV/Visibile	2.94
ASSORBANZA A 520 NM		Spettrometria UV/Visibile	2.67
ASSORBANZA A 620 NM		Spettrometria UV/Visibile	0.66
COLOUR INTENSITY		Spettrometria UV/Visibile	6.263
COLOUR HUE		Spettrometria UV/Visibile	1.104
TOTAL POLYPHENOLS	mg/L acido gallico	Spettrometria UV/Visibile	2328
ANTOCIANI	mg/L	Spettrometria UV/Visibile	144
QUERCETINA	mg/L	HPLC	18
QUERCETINA GLICOSIDE	mg/L	HPLC	9