



HARVEST

24th September – 3th October 2010; yield: 22,5 hl/ha (32 dz/ha of grapes).

CLIMATE

In 2010 we had some heavy rainfall during budding. The buds began to develop, though with hesitation, in the middle/end of April, a bit earlier than the year before. At the end of May and beginning of June, we had some short rainfalls that didn't harm the flowering of the vines: we remained on guard for the high risk of peronospora. Temperatures then began to rise slowly and moderately. Except for a few sporadic rainfalls in June, the weather was very favorable for the vines. High temperatures reaching 31°C warmed up the vineyards only at the end of June and beginning of July. In the normally hot weeks of July, where temperatures reached a maximum of 34°C, we worked quite comfortably without suffering too much from the heat. In August the temperature didn't exceed 34°C. By the end of the month some summer rainfalls cooled down the last peaks of temperature. Only the risk of infection by peronospora continued to keep us busy in August. We had to remove more water shoots in order to allow for better ventilation of the grape bunches and control the high danger of infection of the young leaves. September was at his best with cool nights and warm, sunny weather during the day. This allowed for a perfect ripening of the polyphenols and expression of aromas. Thus 2010 was a temperate year without extreme weather conditions. We were able to leave the grapes to mature on the vines for a long period of time, and the promising quality of the berries could develop to their fullest until harvest and eventual arrival in the vats. The beauty of every single grape in 2010 left us fascinated and in wonderment. This vintage will truly remain in our memory as a gift of nature.

SOIL

The soil is clayey, calcareous (marl) and rich in rock fragments. Its origins go back to the geologic uplift between the Cretaceous and Tertiary periods. The soil is still evolving to this day and soil content may be very different on nearby lots.

VINEYARDS

The grapes for this wine come from the vineyards "Pian Bossolino " and "Cancello Rosso" in Castelnuovo dell'Abate.

Tecnical description of "Pian Bossolino":

SURFACE OF THE VINEYARD: 20.650 sqm

YEAR OF PLANTING: 1998

GRAPE VARIETY: Sangiovese

ROOTSTOCK: 110R, 101-14, 420A, 161-49, 3309C

PLANTING DENSITY: 2.5m x 0.7m

TRAINING SYSTEM: one-armed cordon

SOIL TEXTURE: AS (S38/L25/A37)

MEDIUM HEIGHT OVER SEE LEVEL: 340 m

INCLINATION: 13°

EXPOSITION: South-South-West

GEOLOGICAL ORIGINS: Soils that originate from the alteration of underlying lithotypes. Greyish brown argillites and calcilutites (Upper Cretaceous – Paleocene).

Tecnical description of "Cancello Rosso":

SURFACE OF THE VINEYARD: 5.695 sqm

YEAR OF PLANTING: 1997

GRAPE VARIETY: Sangiovese

ROOTSTOCK: 420A

PLANTING DENSITY: 2.7m x 1m

TRAINING SYSTEM: one-armed cordon

SOIL TEXTURE: LS (S34/L42/A24)

MEDIUM HEIGHT OVER SEE LEVEL: 340 m

INCLINATION: 12°

EXPOSITION: South-South-West

GEOLOGICAL ORIGINS: Santa Fiora Formation (upper Cretaceous – lower Paleocene).

Gravel, sand and silt (Pliocene).

Pelitic-arenaceous Lithofacies

– Pietraforte Formation (upper Cretaceous).

VINIFICATION	Like every year, all harvested grapes were carefully hand-selected on the triage table. The fermentation didn't begin until two days after the grapes were destemmed. Spontaneous fermentation proceeded quite slowly but steadily, and it took more than 6 weeks until all the sugar had been transformed. The maximum temperature during fermentation reached 35°C. The must then macerated for a further 3 weeks on the skins. At the end of the last week of November, the young wine was drawn. The malolactic fermentation set in already toward the end of the alcoholic fermentation in the fermenting vats. The wine then matured in 2 25 hl (6600 US gallons) oak barrels for 45 months. As always, no artificial yeast or other enzymatic or technological additives were used during the whole winemaking process, in order to preserve the characteristics of the grapes and respect the terroir from which they come.
TECHNICAL DATA	ALCOHOL CONTENT: 14.81(vol.%) RESIDUAL SUGARS: 0.95(g/l) TOTAL SO2: 33(mg/l) FREE SO2: 13(mg/l) PH: 3.72 TOTAL ACIDITY: 5.32(g/l) DRY EXTRACT: 29.14(g/l)
BOTTLING DATE	On September 4 th 2014 we bottled 6094 bottles of 750ml, 255 Magnums of 1.5L and 15 Double Magnums of 3L of Brunello di Montalcino DOCG 2010 Vigneti del Versante, without using any filtration.
AVAILABILITY	October 2015.
VIGNETI DEL VERSANTE	Since the 2004 vintage, we classified our vineyards taking into consideration different aspects. The quality of every wine is related to aspects of a certain vineyard or part of a vineyard. Geological and lithological parameters, soil texture, inclination, water supply are only some of the parameters we considered. To be coherent in this home made classification of the vineyards, we have chosen the name "Vigneti del Versante" for our Brunello di Montalcino. This name indicates simply that the grapes for this Brunello come from our own vineyards, all situated in the same marco-zone on the South-East slope of Montalcino. In 2010, the grapes for our Brunello "Vigneti del Versante" come from two vineyards with similar characteristics – Canello Rosso and Pian Bassolino.



BRUNELLO DI MONTALCINO DOCG 2010
"VIGNETI DEL VERSANTE"

- ANALYSIS -

		YOUNG WINE GOING TO BE BRUNELLO	BRUNELLO BEFORE BOTTLING
		03.03.11	16.07.14
ALCOHOL CONTENT	%vol	14.88	14.81
TOTAL ACIDITY	g/L acido tartarico	4.92	5.32
pH		3.81	3.72
VOLATILE ACIDITY	g/L acido acetico	0.73	0.78
FREE SO2	mg/L	14	13
TOTAL SO2	mg/L	27	33
ASSORBANZA A 420 NM		2.89	2.79
ASSORBANZA A 520 NM		2.90	2.78
ASSORBANZA A 620 NM		0.68	0.63
COLOUR INTENSITY		6.473	6.203
COLOUR HUE		0.995	1.004
INDICE DI ANTOCIANI MONOMERI	mg/L	76	77
INDICE DI ANTOCIANI TOTALI	mg/L	193	153
POLYPHENOLE TOTAL	mg/L acido gallico	2271	2291
CIANIDOLO-3-GLUCOSIDE	%	7.6	8.9
DELFINIDOLO-3-GLUCOSIDE	%	8.3	8.5
MALVIDOLO-3-ACETILGLUCOSIDE	%	0.4	0.4
MALVIDOLO-3-CUMARILGLUCOSIDE	%	<0.1	0.2
MALVIDOLO-3-GLUCOSIDE	%	53.0	51.2
PEONIDOLO-3-ACETILGLUCOSIDE	%	0.3	0.3
PEONIDOLO-3-CUMARILGLUCOSIDE	%	<0.1	0.3
PEONIDOLO-3-GLUCOSIDE	%	15.0	14.3
PETUNIDOLO-3-GLUCOSIDE	%	15.4	15.9
ISORAMNETINA	mg/L	<1	<1
KAEMPFEROLO	mg/L	<1	<1
MYRICETINA	mg/L	<1	<1
QUERCETINA	mg/L	3.4	3
QUERCETINA GLICOSIDE	mg/L	11.5	6