



HARVEST	3 th - 8 th October 2013; yield: 22.1 hl/ha.																														
GRAPE VARIETIES	Sangiovese. Training form: mainly guyot and one armed cordon.																														
CLIMATE	Mild micorclimate, often ventilated by northern and south-westerly winds. The 2013 vintage demanded more than ever our full attention in the vineyards. While a rainy spring provided plenty of water, it also increased the risk of disease. To counter this risk with manual labour in the vines was the real challenge of this year. Summer arrived only in mid June with consistent, warm weather and plenty of hours of solar radiation. In September, the continued marvellous weather allowed for a healthy full ripening of the grapes. Cool and dry northerly winds brought chilly nights yet warm days, gifting us with fully-ripened, healthy and aromatic grapes at harvest. The harvest began only at the end of September and continued on well into October.																														
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 rock fragments. Characteristic for this soil are greyish brown clays, Siltstones and continental Conglomerates that where formed more than 60 Million years ago.																														
VINEYARDS	<p>Vineyard "Pian Bassolino" at an altitude of 335-390 m and "Cancello 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 calcilutites (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 "Cancello 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 calcilutites (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. This makes sure that only the best grapes reach the fermentation vat of vosgean oak. It is our practice never to add sulphur to the grapes or cool them down in order to delay fermentation. Once in the vat, fermentation started after two days. In the following days the sugar content diminished quickly and steadily thanks to the grapes' inherent yeast content. After a bit more than 3 weeks all the sugar had been transformed and then the must macerated for another 2 weeks. The maximum temperature reached during fermentation was only 29°C. The young wine was then transferred into 30 hl Slavonian oak casks where it matured for 35 months. The malolactic fermentation took effect immediately after the alcoholic fermentation still in the fermentation vat. 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 December 19th 2017 we bottled 7542 bottles of 750ml and 254 Magnums of 1.5L of Brunello di Montalcino Docg 2013 Vigneti del Versante.

AVAILABILITY

April 2018.



BRUNELLO DI MONTALCINO DOCG 2013
"VIGNETI DEL VERSANTE"

- ANALYSIS -

DESCRIZIONE ANALISI	U.M.	METODO	RISULTATO
ALCOHOL CONTENT	%vol	Spettroscopia NIR	14,81
RESIDUAL SUGARS (GLUCOSIO+FRUTTOSIO)	g/L	HPLC	1.6
DENSITY AT 20°C		Densimetria elettronica	0,99276
TOTAL DRY EXTRACT	g/L	Calcolo	29,7
NON-REDUCING EXTRACT	g/L	Calcolo	28,2
TOTAL ACIDITY	g/L acido tartarico	Titolazione potenziometrica	5.4
PH		Titolazione potenziometrica	3,86
VOLATILE ACIDITY	g/L acido acetico	Colorimetria in flusso continuo	0,90
FREE SO2	mg/L	Titolazione iodimetrica	16
TOTAL SO2	mg/L	Titolazione iodimetrica	49
COLOUR CHARACTERISTICS			
CIANIDOLO-3-GLUCOSIDE	%		9.5
DELFINIDOLO-3-GLUCOSIDE	%		11.4
MALVIDOLO-3-ACETILGLUCOSIDE	%		0.3
MALVIDOLO-3-CUMARILGLUCOSIDE	%		0.9
MALVIDOLO-3-GLUCOSIDE	%		44.9
PEONIDOLO-3-ACETILGLUCOSIDE	%		0.4
PEONIDOLO-3-CUMARILGLUCOSIDE	%		0.5
PEONIDOLO-3-GLUCOSIDE	%		12.9
PETUNIDOLO-3-GLUCOSIDE	%		19.3
KAEMPFEROLO	mg/L		1
MYRICETINA	mg/L		4
QUERCETINA	mg/L	HPLC	22
QUERCETINA GLICOSIDE	mg/L	HPLC	14
ISORAMNETINA			<1