



HARVEST	29 th of September 2014, medium yield 18.38 dz/ha (12.5 hl/ha).		
GRAPE VARIETIES	Sangiovese. Training form: Mainly Guyot, with a small portion of the vines Gobelet (Alberello).		
CLIMATE	We have mainly a mild microclimate, often ventilated by northern and south-westerly winds. After the very challenging vintage 2013, the unusual weather in 2014 demanded again our full attention in the vineyards. While another rainy spring provided again plenty of water, it also increased the risk of several diseases. To counter this risk with manual labour in the vines was the real challenge of this year. The still fresh memories of 2013 were of course helpful with it. Only at the beginning of July summer arrived with more stable weather and with several hours of solar radiation. In September the weather was again often rainy. The permanently high humidity and the quite cool temperatures slowed down the ripening of the grapes. Only the ceaseless effort of our workers made it possible to harvest healthy grapes despite the adverse conditions. From midst of July until one day before harvest all the vineyards have been controlled again and again and the grapes were relieved from ill berries. The harvest began only at the end of September and due to a very selective harvesting it went on until mid-October.		
SOIL	In 2014 the Brunello di Montalcino Vigneti del Versante was produced exclusively of grapes sourced from the vineyard Scopeta, and therefore is expression of its soils. Calcareous clay, easy weathering marl, blue-grey lime from the Pliocene, Alberese and Flysch soils are the predominant 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.		
VINEYARDS	The grapes for this wine come from vineyard Scopeta, situated at 320 m above sea level; the age of these vines was 11 years at that time.		
	<p>Tecnical description of "Scopeta":</p> <table border="0"> <tr> <td style="vertical-align: top;"> <p>SURFACE OF THE VINEYARD: 0.7 ha</p> <p>YEAR OF PLANTING: 2005</p> <p>GRAPE VARIETY: Sangiovese (different clones)</p> <p>ROOTSTOCK: 110R, 101-14, 420A, 161-49, 3309C</p> <p>PLANTING DENSITY: 2.2m x 0.8m</p> <p>TRAINING SYSTEM: : Guyot, Alberello</p> <p>SOIL TEXTURE: AL [S48/L35/A41]</p> </td> <td style="vertical-align: top; padding-left: 20px;"> <p>MEDIUM HEIGHT OVER SEE LEVEL: 270 m</p> <p>INCLINATION: 12°</p> <p>EXPOSITION: South-East</p> <p>GEOLOGICAL ORIGINS: Soils that originate from the alteration of underlying lithotypes. Greyish silty clay of marine origin (Pliocene), Macigno (lower Miocene - upper Oligocene) homogeneous and very clayey, calcareous.</p> </td> </tr> </table>	<p>SURFACE OF THE VINEYARD: 0.7 ha</p> <p>YEAR OF PLANTING: 2005</p> <p>GRAPE VARIETY: Sangiovese (different clones)</p> <p>ROOTSTOCK: 110R, 101-14, 420A, 161-49, 3309C</p> <p>PLANTING DENSITY: 2.2m x 0.8m</p> <p>TRAINING SYSTEM: : Guyot, Alberello</p> <p>SOIL TEXTURE: AL [S48/L35/A41]</p>	<p>MEDIUM HEIGHT OVER SEE LEVEL: 270 m</p> <p>INCLINATION: 12°</p> <p>EXPOSITION: South-East</p> <p>GEOLOGICAL ORIGINS: Soils that originate from the alteration of underlying lithotypes. Greyish silty clay of marine origin (Pliocene), Macigno (lower Miocene - upper Oligocene) homogeneous and very clayey, calcareous.</p>
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VINIFICATION

The Brunello di Montalcino Vigneti del Versante 2014 is a wine sourcing from the only vineyard where, thanks to less rain and more winds, the grapes could fully ripen in 2014. At the beginning our intent was to produce a Brunello Cru from the grapes of this vineyard. But in 2014 the ripening was generally not outstanding, because hours of solar irradiation were missing and therefore the skins of the berries were a bit thinner than usual. Using the technique of frequent separation of the most and the skins (delestage) to obtain more extract, we transformed the grapes from our cru-exposition Scopeta with the intent to obtain a Brunello Cru.

As always, immediately after picking, all harvested grapes were hand-selected on the triage table. Only healthy, ripe berries are used for vinification. Spontaneous fermentation started in 24h, reaching a maximum temperature of 30°C, and taking 2 weeks until completion. The following maceration took other 2 weeks, so the young wine was drawn off after 4 weeks. The young wine aged for 42 months in a 12,5hl 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.

BOTTLING DATE

On July 19th 2018 we bottled 1472 bottles of 750ml and 83 magnum bottles of 1500ml.

AVAILABILITY

October 2019.



BRUNELLO DI MONTALCINO DOCG 2014
 "VIGNETI DEL VERSANTE"

- ANALYSIS -

DESCRIZIONE ANALISI	U.M.	METODO	RISULTATO
ALCOHOL CONTENT	%vol	Spettroscopia NIR	13,77
TOTAL ACIDITY	g/L acido tartarico	Titolazione potenziometrica	6.3
RESIDUAL SUGARS (GLUCOSIO+FRUTTOSIO)	g/L	HPLC	<0.5
pH		Titolazione potenziometrica	3,63
FREE SO ₂	mg/L	Titolazione iodimetrica	10
TOTAL SO ₂	mg/L	Titolazione iodimetrica	38
VOLATILE ACIDITY	g/L acido acetico	Colorimetria in flusso continuo	0,72
COLOR FEATURES:			
ASSORBANZA A 420 NM			2,67
ASSORBANZA A 520 NM			2.59
ASSORBANZA A 620 NM			0.64
COLOUR INTENSITY			5.898
COLOUR HUE			1.032
POLYPHENOLE TOTAL	mg/L acido gallico		1808
ANTHOCYANINS	mg/L		127
INDICE DI CATECHINE			300