



HARVEST	1 st - 4 th October 2014, yield 36.5 dz/ha (25.4hl/ha).
GRAPE VARIETIES	Sangiovese. Training form: Mainly Guyot, with a small portion of the vines, one-armed cordon.
CLIMATE	We have mainly a mild microclimate, often ventilated by northern and south-westerly winds. After the 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 beginning of October and due to a very selective harvesting it went on until mid-month.
SOIL	In 2014 the Rosso di Montalcino was produced of grapes sourced from the vineyards Pian dell'Orino and Pian Bassolino, and therefore expresses the diversity of our 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 the vineyards Pian dell'Orino and Pian Bassolino, situated at 330m and 500m above sea level; the age of these vines was 17 years at that time.
VINIFICATION	Immediately after picking all harvested grapes were hand-selected on the triage table, as is done for the Brunello. Only healthy, ripe berries are used for vinification. Spontaneous fermentation started quite quickly, reaching a maximum temperature of 30°C, and taking roughly 2 weeks until completion. The young wine aged for 21 months in two 25hl oak barrels. 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 August 4 th 2016 we bottled 6580 bottles of 750ml.
AVAILABILITY	March 2017.



ROSSO DI MONTALCINO DOC 2014
ANALYSIS

	U.M.	
ALCOHOL CONTENT	%vol	13.37
RESIDUAL SUGARS	g/L	<0.5
TOTAL ACIDITY	g/L acido tartarico	5.1
PH		3.66
VOLATILE ACIDITY	g/L acido acetico	0.58
FREE SO ²	mg/L	18
TOTAL SO ²	mg/L	39
ASSORBANZA A 420 NM		2.05
ASSORBANZA A 520 NM		2.31
ASSORBANZA A 620 NM		0.49
COLOR INTENSITY		4.849
COLOR HUE		0.888
POLYPHENOLE TOTAL	mg/L acido gallico	1790