



HARVEST	1 st – 4 th October 2014; yield 36.5 dz/ha (25.4hl/ha).
GRAPE VARIETY	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	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 upper part of the vineyard Pian Bassolino, Bassolino di Sopra, situated at 390m above sea level; the age of these vines was 17 years at that time.
VINIFICATION	The Rosso di Montalcino Bassolino is a wine we harvested and vinificated with the intent to produce a Brunello Cru. But already before harvest it was clear that only the grapes from our cru-expositions Scopeta and Bassolino di Sopra could be suitable for a Brunello. In such a challenging year of high and consistently recurring rainfall, only our best expositions provided sufficient quality to meet our expectations for a Brunello. Thus, the grapes from Bassolino di Sopra were vinified and the wine then aged in the expectation to obtain a long living Brunello. 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 24 h, reaching a maximum temperature of 30°C, and taking roughly 2 weeks until completion. The young wine aged for 42 months in a 25hl 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. Prior bottling in 2018 we submitted the wine for approval as a Brunello and after tasting and analysis by the competent commission we received the Brunello-certificate. Now this wine matures in the bottle already since more than half a year. We tasted it again and again, and after long reflections we decided to declass this wonderful wine nonetheless to a Rosso di Montalcino, as it shows accentuated fruity characteristics that recall more a Rosso than a Brunello.
BOTTLING DATE	On July 19 th 2018 we bottled 3222 bottles of 750ml and 48 magnum bottles of 1500ml.
AVAILABILITY	April 2019



ROSSO DI MONTALCINO DOC 2014
ANALYSIS

	U.M.	
ALCOHOL CONTENT	%vol	13.58
TOTAL ACIDITY	g/L acido tartarico	5.62
RESIDUAL SUGARS	g/L	<1
pH		3.63
VOLATILE ACIDITY	g/L acido acetico	0.85
FREE SO2	mg/L	18
TOTAL SO2	mg/L	39
COLOR FEATURES:		
ASSORBANZA A 420 NM		2.50
ASSORBANZA A 520 NM		2.34
ASSORBANZA A 620 NM		0.56
COLOR INTENSITY		5.4
COLOR HUE		1.072
POLYPHENOLE TOTAL	mg/L	1994
INDICE DI CATECHINE		340.5
FLAVONOLE PROFILE:		
KAEMPFEROLO		1
MYRICETINA	mg/L	3
QUERCETINA	mg/L	16
QUERCETINA GLYCOSIDE	mg/L	28
ISORAMNETINA	mg/L	<1