



HARVEST	19 th and 24 th of September 2016, medium yield 40.7 dz/ha (30.8 hl/ha).
GRAPE VARIETIES	Sangiovese. Training form: Mainly Guyot, and some one armed cordon.
CLIMATE	<p>The microclimate is mostly mild, often ventilated by northern and south-westerly winds. The season 2015, a year with a rather average rainfall of 600 ml/m², was followed by a fairly mild winter with minimum temperatures of just -3 degrees. But already in January, the rainfall increased to just under 150 ml/m²/month. During spring and far into summer, an above-average number of low pressure areas moved over the country and brought heavy rainfalls from the southwest. In total, more than 1080 ml /m² of rain fell in 2016, by August it was almost 700 ml /m², which is more than we normally expect in a whole year. These were not exactly promising conditions for the 2016 vintage. In fact, we had to overcome difficult moments and challenges in the vineyard. During the flowering period, we tried to counter shatter with preparations of silicate and yarrow. We paid particular attention to the aeration of the grape zone by carefully working the foliage wall. Only through hard work we were able to curb the enormous pressure of fungal infections in the grape area.</p> <p>Even in the first days of August the wind Libeccio continued to blow constantly from the southwest and promised no relief. The color change of the grapes began, the first berries visibly deposited anthocyanins and other phenols in their berry skin to protect themselves against the high UV radiation of the summer sun.</p> <p>Around the 12th of August 2016 the weather turned from one day to the next. Continental air was carried into our vineyards by the north-easterly wind Tramontana and suddenly the oppressive haze bell, which until then had been lying over Tuscany, disappeared. During the day temperatures reached only max. 30 ° C, at night they dropped to 16 ° C. The air was finally dry, the horizon clear and sharp. The light changed. The intensity of the UV radiation, which acted on vine and grape, rose abruptly and increased the production and accumulation of anthocyanins and flavonols in the grape skin. This phase lasted for over 2 weeks and promoted in an incredible way the grape quality. It also completely changed the conditions for the optimal harvest time of this vintage. On October 4 we began harvesting unexpectedly healthy and fully ripe grapes.</p>
SOIL	<p>In 2016 the Brunello di Montalcino Vigneti del Versante was produced of grapes sourced from the vineyards Canello Rosso and Pian Bassolino (lower part with south exposition). It therefore expresses the diversity of our soils. Calcareous clay, easy weathering marl and sandstone (Alberese) together with flysch soils are the characteristic sedimentary soils in these vineyards. 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. The increased amount of sand in the texture of the topsoil results in more spicy and nutty aromas in the berries, particularly in the vineyard Canello rosso.</p>
VINEYARDS	<p>The grapes for this wine come from vineyard Canello Rosso and from the lower part of Pian Bassolino, these vineyards are situated at 350 m above sea level; the average age of these vines was 18 years at that time.</p>

VINIFICATION	All harvested grapes for the Brunello di Montalcino were carefully hand-selected on the triage table. Only healthy and ripe berries end in the vinification vat. Spontaneous fermentation started in one day, reaching a maximum temperature of 32°C, and taking 21 days until completion. The young wine then macerated for other 20 days on the skins. After racking, the young wine was aged for 48 months in two 25 hl oak barrels and in one 12,5 hl oak barrel. The malolactic fermentation set in immediately following the alcoholic fermentation still in the fermentation vat. As always no artificial yeast or other enzymatic or technological additives were used during the whole winemaking process.
BOTTLING DATE	On November 17 th 2020 we bottled 7142 bottles of 750ml, 381 magnum bottles of 1,5L and 33 double magnums of 3L
AVAILABILITY	From October 2021



BRUNELLO DI MONTALCINO DOCG 2016
 "VIGNETI DEL VERSANTE"
 - ANALYSIS -

DESCRIZIONE ANALISI	U.M.	METODO	RISULTATO
ALCOHOL CONTENT	%vol	Spettroscopia NIR	14.31
TOTAL ACIDITY	g/L acido tartarico	Titolazione potenziometrica	6.23
RESIDUAL SUGARS (GLUCOSIO+FRUTTOSIO)	g/L	HPLC	<1.0
PH		Titolazione potenziometrica	3.57
FREE SO2	mg/L	Titolazione iodimetrica	13
TOTAL SO2	mg/L	Titolazione iodimetrica	31
VOLATILE ACIDITY	g/L acido acetico	Colorimetria in flusso continuo	0.73
COLOR FEATURES:			
ASSORBANZA A 420 NM			3.45
ASSORBANZA A 520 NM			3.61
ASSORBANZA A 620 NM			0.90
COLOUR INTENSITY			8.0
COLOUR HUE			0.96
POLYPHENOLE TOTAL	mg/L acido gallico		2416
ANTHOCYANINS	mg/L		145
INDICE DI CATECHINE			365.0
PROFILE OF FLAVONOLS:			
KAEMPFEROLO	%vol		<1
MYRICETINA	%vol		n.d.
ISORAMNETINA	%vol		<1
QUERCETINA	mg/L		16
QUERCETINA GLUCOSIDE	mg/L		5