HARVEST	28th September 2018, medium yield 41,8 dz/ha (32,2 hl/ha).
GRAPE VARIETY	Sangiovese. Training form: Guyot and one-armed cordon.
CLIMATE	The microclimate is mostly mild, often ventilated by northern and south-westerly winds. 2017 was one of the driest and hottest years we experienced so far, and with a total of only 500 ml/m^2 of rain a year the water reservoirs in the ground were actually empty. These were not exactly promising conditions for the 2018 vintage. However, a severe winter for local conditions with snow and temperatures down to -8 ° C followed. Already in January the situation improved and the rainfall increased to just under 150ml/ m^2 /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 south-west. In total, more than 300 ml/m^2 of rain fell until budding by the end of March. A sufficient water supply now finally seemed to be guaranteed, but the frequent rains over the summer months ran like a red thread through the entire growing season. From April to the harvest in September we had another 420 ml/m^2 of rainfall. This actually corresponds to the average amount of rainfall in Montalcino and makes it clear that the main microbiological danger in the vineyards was caused by the moisture-loving downy mildew (peronospora). Viticultural comparisons with the 2014 vintage were obvious, but the early budding at the end of March kept alive our hope for a good ripening of the grapes. In fact, we had to overcome difficult moments and challenges in the vineyard. During and over the flowering period, we tried to counter the fungal pressure with silicates, clays, equisetum and yarrow. We paid particular attention to the aeration of the grape zone by carefully working the foliage wall. Thanks to the relentless work of our employees, we were able to keep the enormous fungal pressure in the grape area well below any damage threshold with manual viticultural actions. Another problem was the full ripeness of the grapes. Normally the north wind Tramontana helps the grapes to ripen undamaged well into October. This wind began to blow through the vineyards in the 3rd week of September and clearly helped the remaining grapes to make the longed-for leap in ripeness. The grapes for the Rosso di Montalcino were harvested only on September 28th, in the parts of vineyards dedicated to Rosso di Montalcino, but partly also in plots of vineyards where we normally harvest the grapes for the Brunello.
SOIL	In 2018, the Rosso di Montalcino was produced of grapes sourced from our vineyards Pian dell'Orino and Pian Bassolino (middle part of the vineyard), and therefore expresses the diversity of our soils. Calcareous clay, easy weathering marls, blue-grey limes from the Pliocene and Flysch soils are the most important 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, which are situated at 320 m and at 500 m above sea level; the age of these vines was 20 years at the time of harvest.

VINIFICATION	All grapes are carefully checked and selected in the vineyard in the days before harvest. During the cellaring of the grapes, the berries for the Rosso di Montalcino are checked and selected in the same way as is done for the Brunello. The destemming machine already makes a preselection sorting out insects and dry berries. A second, manual selection takes place at the triage table before all the berries pass an optical sorting machine. Only healthy and ripe berries end in the vinification vat thanks to this strict selection. Spontaneous fermentation started in one day, reaching a maximum temperature of 31°C, and taking only 15 days until completion. Then then young wine macerated on the skins for a further 12 days. After racking, the young wine matured in 25 hl oak barrels for a period of 28 months. 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 May 28th 2021 we bottled 6570 bottles of 750ml.
AVAILABILITY	October 2021

PIAN DELL'ORINO
MONTALCINO

ROSSO DI MONTALCINO DOC 2018
ANALYSIS

	U.M.	
Alcohol content	%vol	13.96
Total Acidity	g/L acido tartarico	5.7
Dry extract	g/L	27.4
Residual sugars	g/L	<1.0
pH		3.67
Free SO2	mg/L	8
Total SO2	mg/L	22
Volatile Acidity	g/L acido acetico	0.65
Polyphenole	mg/L	1746

Az. Agr. Pian dell'Orino · di Caroline Pobitzer
loc. Piandellorino, 189 · 53024 Montalcino (Si) · Italia tel/fax +39 0577 849301 · www.piandellorino.it · e-mail:info@piandellorino.it