



HARVEST

4th October 2019, yield 36,5 dz/ha (26 hl/ha).

GRAPE VARIETY

Sangiovese. Training form: one-armed cordon or Guyot, depending on the type of soil.

CLIMATE

Our vineyards are of course also affected by the ongoing effects of climate change. The sequence of increasingly extreme weather events has an impact on the microclimate surrounding the grape. In 2019, spring saw periods that were unusually mild alternating with recurring cold fronts. These factors incited an early sprouting, only to abruptly slow it down again. As a result, the hormonal regulation of growth was affected and so too, the development of the vine and its fruit. High levels of rainfall in April (95ml) and May (156ml) favored early budding but also the risk of fungal infection. We therefore decided to intervene and facilitate aeration of the grape zone before flowering by removing the two leaves under the future grape cluster. After flowering, the development of the vines was optimal thanks to a perfect month of June during which the weather was sunny and dry. The clusters and berries were exposed to intense solar rays which stimulated the formation of a thicker waxy layer and greater levels of phenols in the berry skins to protect them against UV radiation.

With high temperatures reaching 37°C in June and July came the first signs of heat stress on certain vines. Fortunately, heavy rains at the end of July (75ml) ensured solid water reserves through the advent of harvest. The berries now had enough moisture to draw from during the maturation phase.

Maintenance of foliage proved to be both challenging and very time consuming during this period of plant growth. Shoots, which this year continued to grow well into August, were not trimmed but rather wrapped around the top wire. Sufficient light and warmth, as well as good water supply, provided perfect conditions for a stress-free phase of veraison in August. Rain is always to be expected in September, as was the case in 2019. Precipitation levels of 40 ml/m² increased the humidity in the vines and with it, the risk of fungus infection once again. At this time, our work in the vines had us removing secondary shoots repeatedly to ensure proper aeration of the area surrounding the grapes. The second half of September brought us consistently beautiful weather which allowed a healthy and refined ripening of the berries. Berry skins were very thick as a result of the extreme weather conditions this year, an optimal prerequisite for long and slow maturation.

On October 4th we harvested grapes for the Piandorino IGT in our experimental vineyard Moro, a small part in the Canello Rosso vineyard and mostly in the Pian Bassolino vineyard.

SOIL

The Piandorino Igt is produced of grapes sourced from all of our vineyards, and therefore expresses the diversity of our soils. Calcareous clay, easy weathering marls, blue-grey limes from the Pliocene and Alberese 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 Moro, Canello Rosso and Pian Bassolino, which are situated at 320 m and 480 m above sea level; the age of these vines at the time of harvest was from 7 to 13 years.

Az. Agr. PIAN DELL'ORINO · DI CAROLINE POBITZER

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VINIFICATION

All grapes are carefully controlled in the vineyard shortly before harvest and if in doubt cut away. During cellaring the single berries of all harvested grapes were controlled and selected. This is done for Piandorino as well as for Rosso and Brunello. Our de-stemming machine performs a pre-selection, removing insects and dry berries from the grapes. As a second round, the berries are hand-selected on the triage table, then the carefully pre-sorted berries are selected one last time by an optical sorting machine. Only healthy and ripe berries end up in the vinification vat thanks to this strict and rigorous selection. This year, spontaneous fermentation started in one day, reaching a maximum temperature of 28°C after 8 days and taking 18 days until completion. The young wine aged for 17 months in a 15 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 entire winemaking process.

ANALYSIS DATA

ALCOHOL CONTENT	14.06 (vol.%)	VOLATILE ACIDITY	0.61 (mg/l)
RESIDUAL SUGARS	<1,0 (g/l)	pH	3.72
TOTAL SO ²	33 (mg/l)	TOTAL ACIDITY	4.9 (g/l)
FREE SO ²	13 (mg/l)	POLYPHENOLE TOTAL	1968 (g/l)

BOTTLING DATE

on April 22nd 2021 we bottled 1970 bottles of 750ml.

AVAILABILITY

November 2021