HARVEST

27th of September 2015, medium yield 33 dz/ha (24.3 hl/ha).

GRAPE VARIETIES

Sangiovese. Training form: one armed cordon and Guyot.

CLIMATE

We have mainly a mild microclimate, often ventilated by northern and south-westerly winds blowing through the rows of vines and around the grapes. After the very challenging vintages 2013 and 2014, the weather in 2015 allowed us to enjoy pleasant and relaxed work in the vineyards. The essential factors of sun, water and soil played a harmonious coexistence this year, for the good of vine and winemaker. Sufficient rainfalls in winter filled the reservoirs. The sunny and dry weather during vine blossom allowed a high setting and also made itself pleasantly noticeable in the nose. There was finally again a beguiling, fine fragrance cloud smelling of honey and violets over the vines. And so it continued. Rain showers filled now and then the floor and prevented possible water stress. The pressure of vine diseases was remarkably low, and so the preventive mesures could be reduced to a plesant minimum.
This year, the only danger was to miss the best picking time. The time laps of optimal maturity was quite short, about a week, and we had to harvest every single vineyard quickly to avoid overripe aromas.
The harvest of the healthy and perfectly ripe grapes of vineyard Bassolino di Sopra began on September 27th and was the culmination of an extraordinary vintage.

SOIL

The grapes for Brunello Bassolino di Sopra sourced as always from the vineyard with the same name. It therefore is expression of the Terroir of the geological formation called Santa Fiora, which is predominant on the south-eastern slope of Montalcino.
Schisty siltites with inclusions of calcarenites characterize this formation. Also calcareous clay, easy weathering marl and flysch soils are common sedimentary soils in this vineyard. 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.

VINEYARDS

The grapes for this wine come from vineyard Pian Bassolino situated at 330-390 m above sea level; the average age of these vines was 17 years at that time.

Tecnical description of "Pian Bossolino" (Brunello):

Surface of the vineyard: 9.130 sqm
Year of planting: 1997
Grape variety: Sangiovese (different clones)
Rootstock: 110R, 101-14, 420A, 161-49, 3309C
Planting density: 2.5m x 0.7m
Training system: one-armed cordon
Soil texture: LS (S48/L28/A24)
Medium height over see level: 340 m
Inclination: 13°
Exposition: South-South-West
Geological origins: Soils that originate from the alteration of underlying lithotypes. Deposits of continental conglomerates (Ruscinian-Villafranca) Greyish brown argillites and calcilutites (Upper Cretaceous-Paleocene). Siliciclastic-carbonatic Sandstones and siltstones (Upper Cretaceous)

VINIFICATION	The grapes for Brunello di Montalcino Bassolino di Sopra 2015 were as always already carefully selected in the vineyard. Immediately after picking, all harvested grapes were destemmed and berry for berry hand-selected on the triage table. Doing so, only healthy and ripe berries are vinificated. This has the advantage that we don't need to add sulphurous acid to the must. Spontaneous fermentation started in 1 day, reaching a maximum temperature of 32°C, and taking 15 days until completion. The whole mashing time from cellaring until draw off lasted 8 weeks. The young wine then aged for 46 months in a 20 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 September 5th 2019 we bottled 1800 bottles of 750ml, 385 magnum bottles of 1,5L and 24 double magnums of 3L.
AVAILABILITY	From October 2021.

PIAN DELL'ORINO
MONTALCINO

BRUNELLO DI MONTALCINO DOCG 2015
"BASSOLINO DI SOPRA"

- ANALYSIS -

DESCRIZIONE ANALISI	U.M.	METODO	RISULTATO
Alcohol content	%vol	Spettroscopia NIR	14.92
Residual Sugars (Glucosio+Fruttosio)	g/L	HPLC	<0.1
Total Acidity	g/L acido tartarico	Titolazione potenziometrica	5.34
pH		Titolazione potenziometrica	3.77
Volatile Acidity	g/L acido acetico	Colorimetria in flusso continuo	1.04
Free SO2	mg/L	Titolazione iodimetrica	13
Total SO2	mg/L	Titolazione iodimetrica	34
Colour characteristics			
Assorbanza a 420 nm			2.76
Assorbanza a 520 nm			2.44
Assorbanza a 620 nm			0.60
Colour intensity			5.8
Colour hue			1.13
Total Polyphenols	mg/L		2366
Anthocyanins	mg/L		122
Indice di Catechine	mg/L (Flavani reattivi alla PDAC)		393.5
Profile of flavonols:			
Kaempferolo			<1
Myricetina			<0.5
Isoramnetina			<1
Quercetina	mg/L		18
Quercetina glucoside	mg/L		26

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