HARVEST

23th of September 2016, medium yield 23,5 quintals/ha (16 hl/ha).

GRAPE VARIETY

Sangiovese. Training form: one armed cordon.

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.
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. 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.
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 September 23 th we began harvesting unexpectedly healthy and fully ripe grapes.

SOIL

The grapes for Brunello Bassolino di Sopra sourced as always from the vineyard with the same name. It is therefore the 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. The history of formation of these local sediments varies from exposition to exposition and depends on their former position during the land uplift in the geologic era of the Cretaceous – Tertiary boundary. The vines situated to the south-east are exposed to soils also containing volcanic elements resulting from the eruptions of the nearby Monte Amiata.

VINEYARDS

The grapes for this wine come from vineyard Pian Bassolino di Sopra situated at 370-390 m above sea level with south-south-west exposition; the average age of these vines was 19 years at that time.

Technical description of "Pian Bassolino" (Brunello):

Surface of the vineyard: 9130 sqm
Year of planting: 1997
Grape variety: Sangiovese (different clones)
Rootstock: 110R, 101-14, 420A, 161-49, 3309C
Planting densit: 2,5m x 0,7m
Training system: One-armed cordon
Soil texture: LS (S48/L28/A24)
Medium height over see level: 370 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 2016 were carefully checked and selected in the vineyard in the days before harvest.
Immediately after picking, all harvested grapes were destemmed with each berry being hand-selected on the triage table. In so doing, only healthy and ripe berries are vinified. This has the advantage that we don't need to add sulphurous acid to the must. Spontaneous fermentation started in one day, reaching a maximum temperature of 30.5°C, and taking 21 days until completion. The whole mashing time from cellaring until draw off lasted 6 weeks. The young wine then aged for 46 months in a 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 18th 2020 we bottled 1028 bottles of 750ml, 251 magnum bottles of 1,5L and 24 double magnums of 3L

AVAILABILITY

from March 2023

CERTIFICATION

Organic certified by ICEA - Cert. n° CE_0900_09717_22 - Date 14/07/2022
Biodynamic certified by AGRIBIO

PIAN DELL'ORINO
MONTALCINO

BRUNELLO DI MONTALCINO DOCG 2016
"BASSOLINO DI SOPRA"

- ANALYSIS -

DESCRIZIONE ANALISI	U.M.	METODO	RISULTATO
Alcohol content	%vol	Spettroscopia NIR	14.77
Atotal acidity	g/L	HPLC	6.1
Zresidual sugars	g/L		<1.0
pH		Titolazione potenziometrica	3.59
Free so2	mg/L		17
Total so2	mg/L		30
Avolatile acidity	g/L acido acetico	Colorimetria in flusso continuo	1.02
Color features			
Assorbanza a 420 nm			3.51
Assorbanza a 520 nm			3.71
Assorbanza a 620 nm			0.88
Color intensity			8.1
Color hue			0.95
Polyphenols total	mg/L		2366
Anthocyanins	mg/L		133
Indice di Catechine	mg/L	(Flavani reattivi alla PDAC)	364.5
Profile of flavonols			
Kaempferolo			<1
Myricetina			2
Isoramnetina			<1
Quercetina	mg/L		12
Quercetina glucoside	mg/L		5

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