



HARVEST	17 <sup>th</sup> and 27 <sup>st</sup> September 2019. Average yield 31.72 quintals/ha (21.5 hl/ha)
GRAPE VARIETY	Sangiovese, training form: Cordon and Alberello (Gobelet)
CLIMATE	<p>Our vineyards are of course also impacted by the ongoing effects of climate change. Year after year, average temperatures increase slightly, which tends to shorten the growing season for the vine. The occurrence of increasingly extreme weather events affects in particular the microclimate around the grapes and thus the course of development and maturation. In 2019, spring saw periods that were unusually mild alternating with recurring cold fronts. These factors led to an early sprouting, only to see it abruptly slow 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 beneath the oncoming 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 plant cuticle and higher levels of phenols in the berry skins to better protect themselves against UV radiation.</p> <p>With high temperatures reaching 37°C in June and July came the first signs of water 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.</p> <p>Maintenance of the foliage wall 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, are not trimmed in our vineyards 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.</p> <p>At the beginning of September, however, the first rains ushered in the autumn season. Precipitation levels of 40 ml/m<sup>2</sup> 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.</p> <p>The grapes for the Brunello di Montalcino were harvested at Cancelli Rosso and Scopeta on September 17th and at Pian Bassolino on September 27th, 2019.</p>
SOIL	<p>In 2019 the Brunello di Montalcino Vigneti del Versante was produced of grapes sourced from the vineyards Cancelli Rosso, Scopeta and Pian Bassolino. Its aroma is therefore influenced by different soils (more details at <a href="https://www.pian dellorino.com/en/deep/the-vineyards.html">https://www.pian dellorino.com/en/deep/the-vineyards.html</a>). Calcareous clay, easy weathering marl and flysch soils are the predominant sedimentary soils in these vineyards. 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 occasionally containing also volcanic elements resulting from the eruptions of the nearby Monte Amiata.</p>

VINEYARDS	The grapes for this wine come from the vineyards Cancellò Rosso, Scopeta and Pian Bassolino, situated at 320 to 390 m above sea level; the average age of the vines was between 17 and 22 years at that time.	
VINIFICATION	<p>All grapes are carefully checked and selected in the vineyard in the days leading to the harvest, and if doubtful, uncompromisingly discarded.</p> <p>On the day of harvest, the grapes are harvested in small 15kg boxes and quickly transported to the cellar. We want to make our wines exclusively from healthy and fully ripe berries. That is why we have invested heavily in the grape reception. Our destemming machine makes an efficient preselection based on berry size. It separates the berries from the stems and, in a second step, it particularly sorts out insects, dry berries and small green berries. In the next step, all the presorted berries fall onto a triage table and undergo a careful manual selection carried out by four employees. All the remaining berries are then checked and selected one last time for color intensity and ripeness by an optical sorting machine. Thanks to all these techniques, only healthy, intact and ripe berries end up in the vinification vat. Spontaneous fermentation started within a day, reaching a maximum temperature of 33°C after 12 days. In total, the alcoholic fermentation lasted 22 days this year and the young wine was then left on the mash for a further 20 days. The malolactic fermentation began immediately after the alcoholic fermentation. After racking, which took place after a bit more than 6 weeks, the young wine was placed in wood and aged for 46 months in two oak barrels of 30 hl and 25 hl. As always, no artificial yeast or other enzymatic or technological additives were used during the entire winemaking process.</p>	
ANALYSIS DATA	Alcohol content	14.69 (vol.%)
	Residual sugars	<1 (g/l)
	Total SO <sub>2</sub>	28 (mg/l)
	Free SO <sub>2</sub>	16 (mg/l)
	Volatile Acidity	0.89 (mg/l)
	pH	3.80
	Total Acidity	5.76 (g/l)
	Polyphenols	2173 (mg/l)
	Dry extract	29.6 (g/l)
BOTTLING DATE	On October 11 <sup>st</sup> 2023 we bottled 6285 bottles of 750 ml and 401 magnum bottles of 1.5L	
AVAILABILITY	From March 2025	
CERTIFICATION	Organic certified by ICEA - Cert. n° IT-BIO-006.380-0065378.2024.001 - Date:02/22/2024. Biodynamic certified by AGRIBIO	



BRUNELLO DI MONTALCINO DOCG 2019  
 “VIGNETI DEL VERSANTE”  
 - ANALYSIS -

DESCRIZIONE ANALISI	U.M.	METODO	RISULTATO
ALCOHOL CONTENT	%vol	Spettroscopia NIR	14.69
TOTAL ACIDITY	g/L	HPLC	5.76
RESIDUAL SUGARS	g/L		<1
PH		Titolazione potenziometrica	3.80
FREE SO2	mg/L		16
TOTAL SO2	mg/L		28
AVOLATILE ACIDITY	g/L acido acetico	Colorimetria in flusso continuo	0.89
MALIC ACID	g/L		<0.10
PROFILE OF FLAVONOOLS			
KAEMPFEROLO	mg/L		<1
MYRICETINA	mg/L		2
ISORAMNETINA	mg/L		<1
QUERCETINA	mg/L		14
QUERCETINA GLUCOSIDE	mg/L		3
COLOR FEATURES			
ASSORBANZA A 420 NM			2.87
ASSORBANZA A 520 NM			2.62
ASSORBANZA A 620 NM			0.62
COLOR INTENSITY			6.1
COLOR HUE			1.10
POLYPHENOLS TOTAL	mg/L		2173
ANTHOCYANINS	mg/L		122
INDICE DI CATECHINA	mg/L	Flavani reattivi alla PDAC	398.6



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DESCRIZIONE ANALISI	U.M.	METODO	RISULTATO
ANTHOCYANIN PROFILE (composition expressed in relative % )			
CIANIDOLO-3-GLUCOSIDE			12.1
DELFINIDOLO-3-GLUCOSIDE			10.6
MALVIDOLO-3-ACETILGLUCOSIDE			<0.1
MALVIDOLO-3-CUMARILGLUCOSIDE			<0.1
MALVIDOLO-3-GLUCOSIDE			50.2
PEONIDOLO-3-ACETILGLUCOSIDE			<0.1
PEONIDOLO-3-CUMARILGLUCOSIDE			<0.1
PEONIDOLO-3-GLUCOSIDE			12.7
PETUNIDOLO-3-GLUCOSIDE			14.4