



IN SHORT

Unpredictable weather conditions in spring caused an early bud break and required a lot of manual work before the May flowering to keep the canopy and flowers healthy. Excellent conditions in June/July led to the development of thicker grape skins, and an important rain at the end of July ensured the vine's water supply until ripening. The conditions in September were ideal for a late harvest in the second half of the month. An exceptional vintage!

HARVEST

17th September 2019. Average yield 30 quintals/ha (22.8 hl/ha)

GRAPE VARIETY

Sangiovese. Training form: Cordon

CLIMATE

Our vineyards are of course also affected by the ongoing effects of climate change. Year after year, the average temperature increases slightly, which tends to shorten the growing season for the vine. The sequence of increasingly extreme or longer-lasting 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 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 plant cuticle and higher levels of phenols in the berry skins to better protect themselves against UV radiation. 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. 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. At the beginning of September, however, the first rains ushered in the autumn season. Precipitation levels of 40 ml/m² increased the humidity in the vineyard and with it, the risk of fungus infection once again. At this time, our work in the vineyard 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 a long maceration period. The grapes for the Brunello di Montalcino Bassolino di Sopra docg were harvested in the upper part of Pian Bassolino on September 17th, 2019.

SOIL

The Brunello di Montalcino Bassolino di Sopra, as always, comes from the upper part of the highest vineyard plot in the Pian Bassolino vineyard. Its aromatic profile reflects the character of the predominantly homogeneous geological formation 'Santa Fiora' that dominates the area, formed primarily during the Miocene from specific sediments. (More details at <https://www.piandellorino.com/in-profondita/le-vigne.html>).

Highly calcareous clays, limestone, and marl are the prevailing sediments in this vineyard.

ORIGIN

The grapes for this wine come from the vineyard Pian Bassolino. This vineyard is located at an altitude of 370 m to 390 m; the age of the vines at harvest was 22 years.

VINIFICATION

All grapes are carefully checked and selected in the vineyard in the days leading to the harvest, and if doubtful, uncompromisingly discarded.

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, as a second step, it sorts out insects, dry berries and small green berries. Following this, 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 oak vinification vat. We continuously overlay with CO₂ before the actual fermentation begins. Spontaneous fermentation started after more than 2 days, peaking at 30°C after 16 days. In total, the alcoholic fermentation lasted 26 days in this year and the young wine was then left to macerate 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 one oak barrels of 20 hl. As always, no artificial yeast or other enzymatic or technological additives were used during the entire winemaking process.

ANALYSIS DATA

Alcohol	14,64 (vol.%)
Residual sugar	<0.5 (g/l)
Total sulphur	23 (mg/l)
Free sulphur	10 (mg/l)
Volatile acidity	0.92 (mg/l)
Total acidity	5.65
Dry extract	26.1 (g/l)

BOTTLING DATE

October 11 th 2023 we bottled 1930 bottle (750mL) 360 magnums (1500mL) and 4 double magnums (3L)

AVAILABILITY

From March 2026

CERTIFICATION

Organic certified by ICEA - Cert. n° IT-BIO-006.380-0065378.2025.002 Date: 28/07/2025

Biodynamic certified by AGRIBIO

ANALYSIS (ISVEA)

Alcohol	14,69 (vol.%)
Total acidity	5.45 (g/l)
Residual sugar	<1.0 g/L
pH	3.77
Free sulphur	16 (mg/l)
Total sulphur	37 mg/L
Volatile acidity	0.78 g/L

Flavonol Profile:

Kaempferolo	<1 mg/L
Myricetina	2 mg/L
Isoramnetina	<1 mg/L
Quercetina	13 mg/L
Quercetina glucoside	4 mg/L

Color Features:

Assorbanza a 420 nm	2.45
Assorbanza a 520 nm	2.35
Assorbanza a 620 nm	0.53
Color intensity	5.3

Color hue	1.05
Total polyphenols	1975 mg/L
Anthocyanins	108 mg/L
Indice di Catechine	362.7 mg/L

Anthocyanin Profile (composition expressed in relative %)

Cianidolo-3-glucoside	14.6
Delfinidolo-3-glucoside	11.8
Malvidolo-3-acetilglucoside	<0.1
Malvidolo-3-cumarilglucoside	<0.1
Malvidolo-3-glucoside	45.1
Peonidolo-3-acetilglucoside	<0.1
Peonidolo-3-cumarilglucoside	<0.1
Peonidolo-3-glucoside	13.8
Petunidolo-3-glucoside	14.6