IN SHORT

A dry winter was followed by several wet periods extending into March, ensuring a regular bud break. This was followed by a long dry spell with the first signs of water stress. A rainy August changed the situation dramatically. From the end of August to the end of September, optimal ripening conditions prevailed, with warm days and cool nights. Overall, it was an exciting vintage for us.

HARVEST

6th September 2022. Average yield 30 quintals/ha (21.3hl/ha).

GRAPE VARIETY

Sangiovese, training form: Cordon

CLIMATE

Needless to say, our vineyards too are impacted by the progressive effects of climate change, where the succession of increasingly extreme weather events in recent years periodically changes and influences the microclimate surrounding the grape clusters. The winter months of January and February were sunny and cold, with temperatures hovering around freezing at night and rising to 10°C/13°C during the dry days. It was not until mid-February that heavy rainfall of up to 60 L/m2 replenished water supplies. At the end of March, a gentle rainfall of around 30L/m2 took place. In the days that followed, the north wind Tramontana ensured sunny and dry conditions.
The cold nights around the end of March/early April somewhat delayed bud break, which began relatively late in the first week of April, namely in the warmer areas of Castelnuovo dell'Abate. Temperatures rose and the weather stayed dry. During the flowering of the vines from the end of May into June, the weather was idyllic and the scent of the vine blossom was notably more present than it had been in quite a long time. However, drought-like conditions became more and more problematic for the young vines, which were quickly starting to show the first signs of water stress. This led us to irrigate them. Along with canopy management, the irrigation work dominated our activities during the summer months.The hot and dry conditions of course fueled our concerns about potential hailstorms. Luckily

this tense climatic situation resolved itself at the end of July thanks to a good shower which brought 34L/m2 of rainfall.More heavy rains followed, a few unfortunately with hail, and completely turned around the previously hot and dry course of the year until then. (August approx. 150L/m2).The now heavy, hot and humid conditions favored the formation of Botrytis and Aspergillus in the grapes, but also encouraged the growth of the berries. In the last week of August, the Tramontana winds blew for three days creating relatively healthy conditions for the vineyards in the short term. We therefore decided to harvest the grapes for the Rosso di Montalcino at Pian Bassolino earlier than usual, namely on September 6th, 2022.

SOIL

Rosso di Montalcino is produced every year of grapes sourced from the middle part of our vineyard Pian Bassolino.
Calcareous clay, easy weathering marls and Flysch soils are the mostly present 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 occasionally containing volcanic elements resulting from the eruptions of the nearby Monte Amiata. Thanks to a considerable content of clay in the soil of the vineyard Pian Bassolino, the grapes develop heightened fresh and fruity aromas. Further information about the soil and terroir can be found at https://www.piandellorino.com/en/deep/the-vineyards.html

ORIGIN

The grapes for this wine come from the vineyard Pian Bassolino. This vineyard consists of three plots. For the Rosso di Montalcino, we harvest the grapes from the middle and partly from the lower plot, which are located at an altitude of 320 m to 350 m; the age of the vines at harvest was 24 years.

VINIFICATION

All grapes are carefully inspected in the vineyard in the days before harvest to remove unripe or moldy parts, or damaged grapes. The classic hand harvest then proceeds quickly after this preparation, and the grapes reach the cellar about 1 hour after harvest. To clearly and recognizably express the specific character of our vineyards in the wine, we aim to produce our wines exclusively from the most beautiful and ripest grapes. Therefore, we have made significant investments in 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 oak vinification vat. We do not add any sulfuric acid to the must before fermentation due to this selection, allowing the natural yeasts from the vineyard to initiate the fermentation undisturbed. Spontaneous fermentation started within two days, reaching a maximum temperature of 31°C after 6 days. This year the fermentation took 11 days to complete, then the young wine macerated on the skins for a further 10 days. After racking, the young wine matured in a 25 hl and in a 10 hl oak barrel for a period of 30 months.

The malolactic fermentation set in immediately following the alcoholic fermentation. As always, no artificial yeast or other enzymatic or technological additives were used during the whole winemaking process.

ANALYSIS DATA

Alcohol	13.31 (vol.%)
Residual sugar	<1.0 (g/l)
Total SO2	25 (mg/l)
Free SO2	8 (mg/l)
Volatile acidity	0.78 (mg/l)
pH	3.65
Total acidity	6.69 (g/l)

BOTTLING DATE

On June 13th 2025 we bottled 5332 bottles (750ml).

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

Flavonol Profile:

Kaempferolo	<1 mg/L
Myricetina	3mg/L
Isoramnetina	<1
Quercetina	10mg/L
Quercetina glucoside	1 mg/L

Color Features:

Assorbanza a 420 nm	2.28
Assorbanza a 520 nm	2.13
Assorbanza a 620 nm	0.51
Color intensity	4.9
Color hue	1.07
Total polyphenols	1613 mg/L
Anthocyans	89 mg/L
Indice di Catechine	303 mg/L

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