



<b>HARVEST</b>	2002
<b>GRAPE HARVEST DATE</b>	26TH – 30th September 2002; yield: 22 q.li/ha
<b>GRAPE VARIETIES</b>	100% Sangiovese grosso, training form: one-armed cordon.
<b>SOIL</b>	The soil is clayey, calcareous and rich in fossils from the Cretaceous period. Until today the soil is still evolving and the components may be very different on nearby lots.
<b>CLIMATE</b>	Warm microclimate, often ventilated by south-west winds "Libeccio and Scirocco" and the north wind "Tramontana", that create large temperature differences between day and night.
<b>VINEYARDS</b>	The grapes for this wine come from the vineyards Pian dell'Orino and Pian Bossolino, which are situated at 420 and 330-370 m above sea level; the age of these vines are between 7 and 30 years.
<b>VINIFICATION</b>	After the grapes have been destemmed, they are left to macerate for one day. Then spontaneous fermentation started and the temperature did not exceed 30°C. The must macerated for 4 weeks before it was transferred into Slavonian oak barrels of 25 hl (6,600 US gallons).The malolactic fermentation took effect immediately after the alcoholic fermentation, in the oak barrels. The Brunello matured in barrels for 30 months. Neither artificial yeast nor any other enzymatic or tecnological additives have been used during the whole period of trasformation of the wine.
<b>ANALYSIS DATA</b>	
Alcohol content	14.23 (vol.%)
Residual sugars	1.4 (g/l)
Total SO2	51 (mg/l)
Free SO2	23 (mg/l)
pH	3.39
Total Acidity	5.48 (g/l)
Dry extract	29.50
<b>BOTTLING DATE</b>	on 16th of September 2005 we bottled 6000 bottles of 750mL without using any filter.
<b>AVAILABILITY</b>	March 2007

**AZ. AGR. PIAN DELL'ORINO** • DI CAROLINE POBITZER

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