



HARVEST	2005
GRAPE HARVEST DATE	26.09.2005. Average yield 45 dz/ha
GRAPE VARIETIES	Sangiovese grosso. Training form: one-armed cordon
SOIL	The soil is clayey, calcareous and rich in fossils from the Cretaceous period ca. 70 mio. years ago. Until today the soil is still evolving and the components may be very different on nearby lots.
CLIMATE	Warm microclimate, often ventilated by south-west winds „Libeccio“ and „Sirocco“ and the north wind „Tramontana“, that create large temperature differences between day and night.
VINEYARDS	The grapes for this wine come from the vineyards Pian Bossolino and Pian dell'Orino, which are situated at 280-470 m above sea level; the age of these vines are between 7 and 10 years.
VINIFICATION	After the grapes have been destemmed, they are left to macerate for almost 3 days. Then spontaneous fermentation started and the temperature did not exceed 30°C. The must macerated for 16 days before 50 Hl were transferred into big Slavonian oak barrels for 14 month. The remaining 5 Hl aged in one tonneau. The malolactic fermentation then took effect before the winter arrived. Neither artificial yeast nor any other enzymatic or technological additives have been used during the whole period of transformation of the wine, to maintain the typical taste from the vineyards where the grapes come from.
ANALYSIS DATA	
Alcohol content	13.99 (vol.%)
Residual sugars	1.8 (g/l)
Total SO2	48 (mg/l)
Free SO2	23 (mg/l)
pH	3.29
Total Acidity	5.36 (g/l)
Dry extract	28.30(g/l)
BOTTLING DATE	on 18th of March 2007 we bottled 7500 bottles of 750 mL
AVAILABILITY	From May 2007

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

LOC. PIANDELLORINO, 189 • 53024 MONTALCINO (SI) • ITALIA TEL/FAX +39 0577 849301 • www.piandellorino.it • e-mail: info@piandellorino.it