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| HARVEST | 2006 |
| GRAPE HARVEST DATE | 28th and -29th of September 2006. Average yield 45 dz/ha (32hl/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 and north winds, 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 280-370m above sea level; the age of these vines are between 8 and 11 years. |
| VINIFICATION | After the grapes have been destemmed, they are left to macerate for almost 2 days. Then spontaneous fermentation started and the temperature did not exceed 31°C. The must macerated for 3 weeks before 25 HL were transferred into big Slavonian oak barrels for 14 months. The remaining 25 HL aged in tonneaux of 5 HL. 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 | 14,34 (vol.%) |
| Residual sugars | 1,4 (g/l) |
| Total SO2 | 36 (mg/l) |
| Free SO2 | 20 (mg/l) |
| pH | 3,39 |
| Total Acidity | 6,00 (g/l) |
| Dry extract | 28,40(g/l) |
| BOTTLING DATE | on 19th of March 2008 we bottled 8000 bottles of 750 ml. |
| AVAILABILITY | from May 2008 |

Az. Agr. Pian dell'Orino • DI CAROLINE POBITZER

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