



#### HARVEST

27<sup>th</sup> September and 4<sup>th</sup> October 2019. Average yield 36.54 quintals/ha (25.5 hl/ha).

#### GRAPE VARIETY

Sangiovese. Training form: Guyot and one-armed cordon depending on the type of soil..

#### CLIMATE

Our vineyards are of course also affected by the ongoing effects of climate change. The sequence of increasingly extreme weather events even affects the microclimate around the grapes. 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 and cell elongation 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/m<sup>2</sup> increased the humidity in the vines and with it, the risk of fungus infection once again. At this time, our work in the vines 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 long and slow maturation.

The grapes for the Rosso di Montalcino DOC were then harvested on September 27<sup>th</sup> at Pian dell'Orino and on October 4<sup>th</sup> at Pian Bassolino.

SOIL	<p>In 2019, the Rosso di Montalcino was produced of grapes sourced from our vineyards Pian dell'Orino and Pian Bassolino (middle part of the vineyard, mainly continental conglomerate deposits), and therefore expresses the diversity of our soils. Calcareous clay, easy weathering marls, blue-grey limes from the Pliocene and Flysch soils are the most important 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 also containing volcanic elements resulting from the eruptions of the nearby Monte Amiata. Thanks to a considerable content of clay in the soil, the grapes develop heightened fresh and fruity aromas.</p>
VINEYARDS	<p>The grapes for this wine come from the vineyards Pian dell'Orino and Pian Bassolino, which are situated respectively at altitudes of 360m and 500m above sea level. The age of the vines was 21 years at the time of the harvest.</p>
VINIFICATION	<p>All grapes are carefully checked and selected in the vineyard in the days before harvest and directly eliminated if in doubt. During the cellaring of the grapes, the berries for the Rosso di Montalcino are checked and selected in the same way as is done for the Brunello. The destemming machine already makes a preselection sorting out insects and dry berries. A second, manual selection takes place at the triage table before all the berries pass an optical sorting machine. Only healthy and ripe berries end in the vinification vat thanks to this strict selection.</p> <p>Spontaneous fermentation started within a day, reaching a maximum temperature of 30°C after 8 days. This year the fermentation took 18 days to completion. Then the young wine macerated on the skins for a further 15 days. After racking, the young wine matured in 25 hl oak barrels for a period of 32 months. The malolactic fermentation set in immediately following the alcoholic fermentation still in the fermentation vat. The racking took place after 4 weeks, and then the young wine matured in a 50hl oak barrel for a period of 32 months. As always no artificial yeast or other enzymatic or technological additives were used during the whole winemaking process.</p>
BOTTLING DATE	<p>On July 11<sup>th</sup> 2022 we bottled 6564 bottles of 750mL.</p>
AVAILABILITY	<p>from March 2023</p>
CERTIFICATION	<p>Organic certified by ICEA - Cert. n° CE_0900_09717_22 - Date 14/07/2022 Biodynamic certified by AGRIBIO</p>



ROSSO DI MONTALCINO 2019  
- DATI ANALITICI -

DESCRIZIONE ANALISI	U.M.	METODO	RISULTATO
ALCOHOL CONTENT	%vol	Spettroscopia NIR	14.46
ATOTAL ACIDITY	g/L acido tartarico	Titolazione potenziometrica	5.6
ZRESIDUAL SUGARS	g/L		<1.0
PH		Titolazione potenziometrica	3.69
FREE SO2	mg/L	Titolazione potenziometrica	16
TOTAL SO2	mg/L	Titolazione potenziometrica	28
AVOLATILE ACIDITY	g/L acido acetico	Colorimetria in flusso continuo	0.68
TOTAL EXTRACT	g/L		27.8
<b>COLOR FEATURES</b>			
ASSORBANZA A 420 NM		Spettrometria UV/Visibile	2.94
ASSORBANZA A 520 NM		Spettrometria UV/Visibile	3.05
ASSORBANZA A 620 NM		Spettrometria UV/Visibile	0.73
COLOR INTENSITY		Spettrometria UV/Visibile	6.7
COLOR HUE		Spettrometria UV/Visibile	0.96
POLYPHENOLS TOTAL	mg/L acido giallico	Spettrometria UV/Visibile	1968
ANTHOCYANINS	mg/L	Spettrometria UV/Visibile	150
INDICE DI CATECHINE			397.9
<b>PROFILE OF FLAVONOLS</b>			
KAEMPFEROLO	%vol		<1
MYRICETINA	%vol		2
ISORAMNETINA	%vol		<1
QUERCETINA	mg/L		18
QUERCETINA GLUCOSIDE	mg/L		6