



HARVEST	28 th and 31 st of August 2017, medium yield 24.5 quintals/ha (16.7 hl/ha).
GRAPE VARIETY	Sangiovese. The training form varies depending on type of soil and exposition: One armed cordon, albarello training system, guyot.
CLIMATE	2017 was another year of extremes. The rainfall in February gave hope for well-filled water reservoirs, but it was not enough. With April came one of the driest months on record in over 30 years. On April 28 th it rained for the last time and it felt like an eternity until the next rainfall occurred on September 1 st . Thanks to rather mild conditions, the vines sprouted a little earlier in spring and then flowering was welcomed with perfect weather. But the steadily rising temperatures, which exceeded average monthly temperatures of prior years, provoked a reduction in the transpiration capacity of the vine. This in turn drove the vines to a water-saving, survival mode in order to cope with the high temperatures and the low water supply. Growth was stunted dramatically, where the shoots in some parts of the vineyards failed to reach the top wire. The berries developed a very thick skin in order to protect the few drops of juice from evaporation. In August the thermometer rose to almost 40°C for several days. Fortunately, a few cooler nights brought with them a bit of relief. During the third week of August, lab analysis confirmed the sensory perception of high sugar levels and we were nervous. Considering the long period of drought and lingering high temperatures, we didn't want to wait for the rain showers forecast at the beginning of September, as the first rain after months of drought washes away all the dust and dirt circulating in the air, which would then have been transported directly into the grape. For this reason, in 2017 we started harvesting on August 28 th and finished harvest on the evening of August 31 st . The yield was of course very low, but thanks to this decision the grapes showed no symptoms of overripeness.
SOIL	In 2017 the Brunello di Montalcino Vigneti del Versante was produced of grapes sourced from the vineyards Pian dell'Orino, Canello Rosso and Pian Bassolino (upper and lower part). It therefore expresses the diversity of our soils. Calcareous clay, easy weathering marl, sandstone and flysch soils are the predominant sedimentary soils in these vineyards. The history of formation of these local sediments varies from exposition to exposition and depends on their former position during the land uplift in the geologic era of the Cretaceous – Tertiary boundary. The vines situated to the south-east are exposed to soils occasionally containing also volcanic elements resulting from the eruptions of the nearby Monte Amiata. On soils with a higher content of clay, the berries develop more fruity and fresh flavors. On the other hand, the more permeable soils on Canello Rosso enhance aromas of herbs and spices in must and wine.
VINEYARDS	The grapes for this wine come from the vineyards Pian dell'Orino, Canello Rosso and Pian Bassolino, situated at 320 and 480 m above sea level; the average age of the vines was 19 years at that time.

VINIFICATION	<p>All grapes are carefully checked and selected in the vineyard in the days before harvest. Immediately after harvest, the grapes are destemmed. The destemming machine already makes a preselection, mainly eliminating insects and dry berries.</p> <p>The berries then undergo a careful manual selection on the triage table. The aim is to ensure that only healthy and ripe berries end up in the vinification vat. Spontaneous fermentation started in one day, reaching a maximum temperature of 34°C, and taking 12 days until completion. Considering the thick berry skins with a high tannin concentration due to drought, we preferred a slightly shorter maceration on the skins. The entire maceration time from cellaring to pressing stretched out over 3 weeks. The malolactic fermentation set in immediately following the alcoholic fermentation still in the fermentation vat and transformed the little malic acid (0.57 g/l) into lactic acid. After racking, the young wine was aged for 45 months in two oak barrels of 40 hl and 20 hl. As always no artificial yeast or other enzymatic or technological additives were used during the entire winemaking process.</p>
BOTTLING DATE	On September 23 th 2021 we bottled 7045 bottles of 750ml, 437 magnum bottles of 1.5L and 7 double magnums of 3L
AVAILABILITY	from March 2023
CERTIFICATION	Organic certified by ICEA - Cert. n° CE_0900_09717_22 - Date 14/07/2022 Biodynamic certified by AGRIBIO



BRUNELLO DI MONTALCINO DOCG 2017
"VIGNETI DEL VERSANTE"

- ANALYSIS -

DESCRIZIONE ANALISI	U.M.	METODO	RISULTATO
ALCOHOL CONTENT	%vol	Spettroscopia NIR	14.74
ATOTAL ACIDITY	g/L	HPLC	6.68
ZRESIDUAL SUGARS	g/L		<1.0
PH		Titolazione potenziometrica	3.62
FREE SO2	mg/L		12
TOTAL SO2	mg/L		26
AVOLATILE ACIDITY	g/L acido acetico	Colorimetria in flusso continuo	0.80
COLOR FEATURES			
ASSORBANZA A 420 NM			3.45
ASSORBANZA A 520 NM			3.43
ASSORBANZA A 620 NM			0.81
COLOR INTENSITY			7.7
COLOR HUE			1.01
POLYPHENOLS TOTAL	mg/L		2809
ANTHOCYANINS	mg/L		127
INDICE DI CATECHINE	mg/L	(Flavani reattivi alla PDAC)	332.5
PROFILE OF FLAVONOLS			
KAEMPFEROLO			<1
MYRICETINA			2
ISORAMNETINA			<1
QUERCETINA	mg/L		12
QUERCETINA GLUCOSIDE	mg/L		26



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PROFILE OF ANTHOCYANINS (composition expressed as relativ %)			
CIANIDOLO-3-GLUCOSIDE			17,4
DELFINIDOLO-3-GLUCOSIDE			<0.1
MALVIDOLO-3-ACETILGLUCOSIDE			<0.1
MALVIDOLO-3-CUMARILGLUCOSIDE			<0.1
MALVIDOLO-3-GLUCOSIDE			52.8
PEONIDOLO-3-ACETILGLUCOSIDE			<0.1
PEONIDOLO-3-CUMARILGLUCOSIDE			<0.1
PEONIDOLO-3-GLUCOSIDE			<0.1
PETUNIDOLO-3-GLUCOSIDE			29.9