



HARVEST	17 th and 19 st of September 2018, medium yield 35.9 dz/ha (24.4 hl/ha).
GRAPE VARIETY	Sangiovese. The training system is one armed cordon or guyot.
CLIMATE	<p>The microclimate is mostly mild, often ventilated by northern and south-westerly winds. 2017 was one of the driest and hottest years we experienced to date and with a total of only 500 ml/m² of rain a year the water reservoirs in the ground were virtually non-existent. These were not exactly promising conditions for the 2018 vintage. However, a severe winter for the area with snow and temperatures falling as low as -8 ° C followed. By January the situation had improved with rainfall increasing to just under 150ml/ m² /month. During spring and well into summer, an above-average number of low pressure areas moved over the country and brought heavy rainfalls from the south-west. By budding season at the end of March, more than 300 ml/m² of rain had fallen. A sufficient water supply seemed now guaranteed, but summer months were met with frequent rain and this, throughout the entire growing season. From April to the harvest in September we had another 420 ml/m² of rainfall which actually corresponds to the average amount of rainfall in Montalcino. It was clear that the greatest microbiological risk in the vineyards lay with the moisture-loving downy mildew (peronospora). Viticultural comparisons with the 2014 vintage were obvious, but the early budding at the end of March kept our hopes alive for a healthy ripening of the grapes. We faced and overcome challenging moments in the vineyard. During and over the flowering period, we countered the fungal pressure with silicates, clays, equisetum and yarrow. We paid particular attention to the aeration of the grape zone by carefully tending to the foliage wall. Thanks to the relentless work of our employees, we were able to keep the enormous fungal pressure in the grape area well below any damage threshold with manual viticultural actions.</p> <p>Another problem was the full ripeness of the grapes. Usually, the north wind Tramontana protects the grapes, favoring a healthy ripening well into October. This wind began to ventilate the vineyards in the 3rd week of September and clearly helped the remaining grapes achieve the desired leap in ripeness. The grapes for the Brunello di Montalcino were harvested in Castelnuovo dell'Abate (Scopeta and Canello Rosso) on September 17th and at Pian Bassolino on September 19th, 2018.</p>
SOIL	<p>In 2018 the Brunello di Montalcino Vigneti del Versante was produced of grapes sourced from the vineyards Canello Rosso, Scopeta and Pian Bassolino. It therefore expresses the diversity of our soils. Calcareous clay, easy weathering marl 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.</p> <p>Due to soils with a higher content of clay, the berries develop more fruity and fresh flavors.</p>
VINEYARDS	The grapes for this wine come from the vineyards Canello Rosso, Scopeta and Pian Bassolino, situated at 320 to 390 m above sea level; the average age of the vines was 20 years on Pian Bassolino and Canello Rosso, and 15 years at Scopeta.

Technical description of **Pian Bassolino** (Brunello):

SURFACE OF THE VINEYARD: 9130 sqm	INCLINATION: 13°
YEAR OF PLANTING: 1997	EXPOSITION: South-South-West
GRAPE VARIETY: Sangiovese (different clones)	GEOLOGICAL ORIGINS: Soils that originate from the alteration of underlying lithotypes. Deposits of continental conglomerates (Ruscinian-Villafranca)
ROOTSTOCK: 110R, 101-14, 420A, 161-49, 3309C	Greyish brown argillites and calcilutites (Upper Cretaceous – Paleocene).
PLANTING DENSITY: 2.5m x 0.7m	Siliciclastic-carbonatic Sandstones and siltstones (Upper Cretaceous).
TRAINING SYSTEM: one-armed cordon	
SOIL TEXTURE: LS (S48/L28/A24)	
MEDIUM HEIGHT OVER SEE LEVEL: 340 m	

Technical description of **Cancello Rosso** (Brunello):

SURFACE OF THE VINEYARD: 5695 sqm	MEDIUM HEIGHT OVER SEE LEVEL: 340 m
YEAR OF PLANTING: 1997	INCLINATION: 12°
GRAPE VARIETY: Sangiovese (different clones)	EXPOSITION: South-South-West
ROOTSTOCK: 420A	GEOLOGICAL ORIGINS: Santa Fiora Formation (upper Cretaceous – lower Paleocene).
PLANTING DENSITY: 2.7m x 1m	Gravel, sand and silt (Pliocene).
TRAINING SYSTEM: one-armed cordon	Pelitic-arenaceous Lithofacies – Pietraforte Formation (upper Cretaceous).
SOIL TEXTURE: LS (S34/L42/A24)	

Technical description of **Scopeta**:

SURFACE OF THE VINEYARD: 0.7 ha	INCLINATION: 12°
YEAR OF PLANTING: 2005	EXPOSITION: South-Eest
GRAPE VARIETY: Sangiovese (different clones)	GEOLOGICAL ORIGINS: Soils that originate from the alteration of underlying lithotypes.
ROOTSTOCK: 420A	Greyish silty clay of marine origin (Pliocene), Macigno (lower Miocene – upper Oligocene) homogeneous and very clayey, calcareous.
PLANTING DENSITY: 2.2m x 0.8m	
TRAINING SYSTEM: Guyot, Alberello	
SOIL TEXTURE: AL (S48/L35/A41)	
MEDIUM HEIGHT OVER SEE LEVEL: 270 m	

VINIFICATION

All grapes are carefully checked and selected in the vineyard in the days leading to the harvest, and if doubtful, discarded. Immediately after harvest, the grapes are transported to the cellar and then destemmed. The destemming machine makes an efficient preselection, mainly eliminating insects and dry berries. The berries then undergo a careful manual selection on the triage table. After this second, manual control, all berries pass through an optical selection device, which uses high-resolution photography technology to ensure that only healthy, intact and ripe berries end up in the vinification vat. Spontaneous fermentation started in two days, reaching a maximum temperature of 33°C, and taking 16 days until completion. The thickness of the berry skin was average in 2018, which led to the decision to remove the young wine from the mash after almost 7 weeks. Malolactic fermentation began while still in the fermentation vat, immediately following the alcoholic fermentation, and transformed the malic acid into lactic acid. After racking, the young wine was aged for 42 months in two oak barrels of 31 hl and 30.5 hl. As always, no artificial yeast or other enzymatic or technological additives were used during the entire winemaking process.

ANALYSIS DATA

Alcohol content	14,07 (vol.%)
Residual sugars	<0,5 (g/l)
Total SO ₂	31 (mg/l)
Free SO ₂	8 (mg/l)
Volatile Acidity	0,7 (mg/l)
pH	3,68
Total Acidity	5,83 (g/l)
Dry extract	29,4 (g/l)

BOTTLING DATE

On April 13th 2022 we bottled 7459 bottles of 750ml and 369 magnum bottles of 1.5L

AVAILABILITY

From March 2024

CERTIFICATION

Organic certified by ICEA - Cert. n° CE_0900_09717_22 - Date 14/07/2022
Biodynamic certified by AGRIBIO



BRUNELLO DI MONTALCINO DOCG 2018
 "VIGNETI DEL VERSANTE"
 - ANALYSIS -

DESCRIZIONE ANALISI	U.M.	METODO	RISULTATO
ALCOHOL CONTENT	%vol	Spettroscopia NIR	14.07
TOTAL ACIDITY	g/L	HPLC	5.83
RESIDUAL SUGARS	g/L		<0.5
PH		Titolazione potenziometrica	3.68
FREE SO2	mg/L		8
TOTAL SO2	mg/L		31
AVOLATILE ACIDITY	g/L acido acetico	Colorimetria in flusso continuo	0.78
MALIC ACID	g/L		<0.10
PROFILE OF FLAVONOLS			
KAEMPFEROLO	mg/L		<1
MYRICETINA	mg/L		2
ISORAMNETINA	mg/L		<1
QUERCETINA	mg/L		14
QUERCETINA GLUCOSIDE	mg/L		9
COLOR FEATURES			
ASSORBANZA A 420 NM			2.51
ASSORBANZA A 520 NM			2.40
ASSORBANZA A 620 NM			0.58
COLOR INTENSITY			5.5
COLOR HUE			1.05
POLYPHENOLS TOTAL	mg/L		2147
ANTHOCYANINS	mg/L		121
INDICE DI CATECHINA	mg/L	Flavani reattivi alla PDAC	379.2