



HARVEST	12 <sup>th</sup> and 20 <sup>th</sup> September 2020, medium yield 31,5 dz/ha (22 hl/ha).
GRAPE VARIETY	Sangiovese. Training form: one-armed cordon or Guyot, depending on the type of soil.
CLIMATE	<p>Our vineyards are of course also affected by the ongoing effects of climate change with the sequence of increasingly extreme weather events influencing the microclimate surrounding the grape. The winter of 2019/2020 was decidedly too dry. In the first two months of 2020, a total of only 25 L of rain fell per sq. m. Spring saw periods of unusually mild temperatures alternating with recurring cold fronts. In mid-March, we recorded temperatures of 18°C. A few days later, they fell to -4°C and with that, snowfall on March 26th. 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.</p> <p>Conversely, we had high levels of rainfall in April (95ml) and May (156ml) which favored early budding 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. June, on the other hand, was mostly sunny and warm, with abundant rainfall ensuring a constant water supply. Hence, the development of the vines was optimal after flowering. In the hot and dry months of July and August, the grapes and berries were exposed to more intense sunlight due to the lack of leaves, which stimulated the formation of a thicker waxy layer and greater levels of phenols in the berry skins to protect them against UV radiation. During these months, the temperatures reached up to 37°C, but the water supply was secured thanks to the rainfall in June and at the end of July. The berries now had enough reserve moisture to draw from during the maturation phase.</p> <p>Maintenance of foliage 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, were not trimmed but rather wrapped around the top wire. Sufficient light and warmth coupled with good water supply provided perfect conditions for a stress-free phase of veraison in August.</p> <p>Rain is always to be expected by the end of August and beginning of September. Precipitation levels of 70 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 week of September brought us consistently beautiful weather which allowed a healthy and refined ripening of the berries. Berry skins were quite thick as a result of the extreme weather conditions this year, an optimal prerequisite for long and slow maturation.</p> <p>On September 12th and September 20st we harvested grapes for the Piandorino IGT in our experimental vineyard Moro, a small part in the Cancellino Rosso vineyard and mostly in the Pian dell'Orino vineyard.</p>
SOIL	<p>The Piandorino Igt is produced of grapes sourced from all of our vineyards, and therefore expresses the diversity of our soils. Calcareous clay, easy weathering marls, blue-grey limes from the Pliocene and Alberese 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 occasionally 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	The grapes for this wine come from the vineyards Moro, Canello Rosso and Pian dell'Orino, which are situated at 320 m and 500 m above sea level; the age of these vines at the time of harvest was from 8 to 22 years.	
VINIFICATION	<p>All grapes are carefully controlled in the vineyard shortly before harvest and if in doubt, discarded. During cellaring the single berries of all harvested grapes were controlled and selected. This is done for Piandorino as well as for Rosso and Brunello.</p> <p>Our de-stemming machine performs a pre-selection, removing insects and dry berries from the grapes. As a second round, the berries are hand-selected on the triage table, then the carefully pre-sorted berries are selected one last time by an optical sorting machine. Thanks to this strict and rigorous selection, only healthy and ripe berries end up in the vinification vat. This year, spontaneous fermentation started in one day, reaching a maximum temperature of 30°C after 10 days and taking 18 days until completion.</p> <p>The young wine aged for 17 months in a 12.5 hl oak barrel. The malolactic fermentation set in immediately following the alcoholic fermentation still in the fermentation vat. As always, no artificial yeast or other enzymatic or technological additives were used during the entire winemaking process.</p>	
ANALYSIS DATA	ALCOOL: 13,66 (vol.%) RESIDUAL SUGARS: <1,0 (g/l) SO <sub>2</sub> TOTAL: 33 (mg/l) FREE SO <sub>2</sub> : 13 (mg/l)	VOLATILE ACIDITY: 0,62 (vol.%) PH: 3,63 (g/l) TOTAL ACIDITY: 5,66 (mg/l)
BOTTLING DATE	on July 8 <sup>th</sup> 2022 we bottled 1642 bottles of 750ml.	
AVAILABILITY	from March 2024	
CERTIFICATION	Organic certified by ICEA - Cert. n° IT-BIO-006.380-0065378.2024.001 Date: 22/02/2024 Biodynamic certified by AGRIBIO	