



2021

HARVEST	12 th September 2020, medium yield 35 dz/ha (24 hl/ha).
GRAPE VARIETY	Sangiovese. Training form: one-armed cordon or Guyot, depending on the type of soil. In the more vigorous fractions of vineyards we use Guyot.
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. Similar to last year, Spring 2024 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.</p> <p>In contrast to the 2020 vintage and due to the north wind Tramontana, on the night from April 7th to April 8th the temperatures dropped abruptly to -4 C degrees, causing many young shoots to die, depending on the location. This meant that, on the one hand, the plants were inhibited in their development, while on the other hand, new, less fertile shoots sprouted, which were of course behind in their development.</p> <p>The relatively high amounts of precipitation in winter (12/20-02/21: 370L/m²) and regular rainfall through June gave us the illusion of an adequate water supply. The relatively high temperatures of up to 34°C in June together with the north wind Tramontana dried out the soil in a very short time. In July we already noted drought stress in the young systems and had to irrigate the new systems on Pian dell'Oro and Olivetello.</p> <p>In July and August, two hailstorms caused minor damage to Pian Bassolino and Pian dell'Orino. Overall, the color change (invaiaura) took place under almost optimal conditions. In September, the longed-for north wind Tramontana swept through the vines again and, thanks to its dry air, created optimal ripening conditions.</p> <p>We harvested the grapes for the Piandorino IGT on September 12th.</p>
SOIL	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. The locations chosen for the Piandorino are characterized by a considerable content of clay in the soil, and therefore the grapes develop heightened fresh and fruity aromas.
VINEYARDS	The grapes for this wine come from the vineyards Moro, Canello Rosso, Pian dell'Orino and Pian Bassolino, which are situated at 320 m and 500 m above sea level; the age of these vines at the time of harvest was from 9 to 23 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. Only healthy and ripe berries end up in the vinification vat thanks to this strict and rigorous selection. This year, spontaneous fermentation started in one day, reaching a maximum temperature of 28°C after 9 days and taking 18 days until completion. Racking took place around 4 weeks after cellaring. The young wine aged for 23 months in a 25 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	<table><tr><td>ALCOOL: 13,75 (vol.%)</td><td>VOLATILE ACIDITY: 0,67 (mg/l)</td></tr><tr><td>RESIDUAL SUGARS: <1,0 (g/l)</td><td>PH: 3,54</td></tr><tr><td>SO₂ TOTAL: 16 (mg/l)</td><td>TOTAL ACIDITY (g/l): 5,73 (g/l)</td></tr><tr><td>FREE SO₂ : 3 (mg/l)</td><td></td></tr></table>	ALCOOL: 13,75 (vol.%)	VOLATILE ACIDITY: 0,67 (mg/l)	RESIDUAL SUGARS: <1,0 (g/l)	PH: 3,54	SO ₂ TOTAL: 16 (mg/l)	TOTAL ACIDITY (g/l): 5,73 (g/l)	FREE SO ₂ : 3 (mg/l)	
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BOTTLING DATE	on September 5 th 2023 we bottled 3332 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								