HARVEST	15th September 2021. Average yeld 35 quintals/ha (24hl/ha)
GRAPE VARIETY	Sangiovese, training form: one-armed cordon and Guyot
CLIMATE	Our vineyards are of course also impacted by the ongoing effects of climate change. Year after year, average temperatures increase slightly, which tends to shorten the vegetation period for the vines. The occurrence of increasingly extreme or longer-lasting weather events affects in particular the microclimate surrounding the grape and thus the course of development and maturation. Similar to last year, spring 2021 saw periods that were unusually mild alternating with recurring cold fronts. These factors led to an early sprouting, only to see it abruptly slow down again. As a result, the hormonal regulation of growth was affected and so too, the development of the vine and its fruit. During the night from April 7 to 8, the north wind Tramontana swept the region and caused an unexpected and abrupt drop in temperature, down to -4 C degrees, leading to the death of many young shoots in certain expositions. On the one hand, the freeze impeded the development of certain vines while on the other hand, new, less fertile shoots sprouted though from the onset, were trailing in their development. The relatively high amounts of precipitation in winter (12/20-02/21: 370L/m2) and regular rainfall throughout June ensured an adequate water supply in the first half of the year. That said, shortly thereafter the high temperatures which climbed to 34°C in June, together with the north wind Tramontana, quickly dried out the soil. During the month of July it wasn't long before we noted drought stress in the young vines and had to irrigate the new systems on Pian dell'Oro and Olivetello. In July and August, two hailstorms caused minor damage to Pian Bassolino and Pian dell'Orino. Overall, the color change (invaiatura) took place under near 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. We harvested the grapes for the Rosso di Montalcino on September 15th, 2021.
SOIL	The Rosso di Montalcino Doc is produced every year of the grapes sourced from the middle part and sometimes from the lower part of our vineyard Pian Bassolino. Calcareous clay, easy weathering marls 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 calcareous marls occasionally containing volcanic elements resulting from the eruptions of the nearby Monte Amiata. Thanks to a considerable content of clay in the soil of the vineyard Pian Bassolino, the grapes develop heightened fresh and fruity aromas. You can find more information at the following link: https://www.piandellorino.com/en/deep/the-vineyards.html

VINEYARDS	The grapes for this wine come from the vineyards Pian Bassolino which is situated at altitudes of 320m and 350m above sea level. The age of the vines was between 9 and 23 years at the time of the harvest.
VINIFICATION	All grapes are carefully checked in the vineyard in the days before the harvest to remove unripe and mouldy parts or bunches. The classic manual harvest is then carried out quickly and the grapes reach the cellar around 1 hour after harvest. In order to express the specific character of our vineyards clearly and recognizably in the wine, we want to produce our wines exclusively from the finest and ripest grapes. We have therefore invested heavily in the grape reception. Our destemming machine already makes a mechanical preselection according to berry size. It separates the berries from the stems and, in a second step, it particularly sorts out insects, dry berries and small green berries. In the next step, all the presorted berries fall onto a triage table and undergo a careful manual selection carried out by four employees. All the remaining berries are then checked one last time for colour intensity and ripeness by an optical sorting machine. Thanks to these techniques, only healthy, undamaged and fully ripe berries end in the vinification vat. Spontaneous fermentation started within a day, reaching a maximum temperature of 31°C after 7 days. In total, fermentation lasted 11 days this year. The young wine then matured for a period of 30 months in two oak barrels of 25 hl and 10 hl. The malolactic fermentation set in immediately after the alcoholic fermentation. As always, no artificial yeast or other enzymatic or technological additives were used during the whole winemaking process.
BOTTLING DATE	on June 22nd 2024 we bottled 4649 bottles of 750ml
AVAILABILITY	from March 2025
CERTIFICATION	Organic certified by ICEA - Cert. n° - Cert. n° IT-BIO-006.380-0065378.2024.001 - Date: 22/02/2024. Biodynamic certified by AGRIBIO

PIAN DELL'ORINO
MONTALCINO

ROSSO DI MONTALCINO 2021
- ANALYSIS -

DESCRIZIONE ANALISI	U.M.	METODO	RISULTATO
Alcohol content	%vol	Spettroscopia NIR	13.81
Atotal acidity	g/L acido tartarico	Titolazione potenziometrica	5.17
Residual sugars	g/L		<1.0
pH		Titolazione potenziometrica	3.65
Free so2	mg/L	Titolazione potenziometrica	9
Total so2	mg/L	Titolazione potenziometrica	33
Avolatile acidity	g/L acido acetico	Colorimetria in flusso continuo	0.59
Total Extract	g/L		28.4
Color Features			
Assorbanza a 420 nm		Spettrometria UV/Visibile	2.50
Assorbanza a 520 nm		Spettrometria UV/Visibile	2.52
Assorbanza a 620 nm		Spettrometria UV/Visibile	0.57
Color intensity		Spettrometria UV/Visibile	5.6
Color hue		Spettrometria UV/Visibile	0.99
Polyphenols total	mg/L acido giallico	Spettrometria UV/Visibile	1879
Anthocyans	mg/L	Spettrometria UV/Visibile	123
Indice di Catechine			425.2
Flavonol Profile			
Kaempferolo	mg/L		<1
Myricetina	mg/L		2
Isoramnetina	mg/L		<1
Quercetina	mg/L		13
Quercetina glucoside	mg/L		4

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