



IN BRIEF	A normal bud break was followed by a long period of drought with the first symptoms of water stress. A rainy August spontaneously reversed the situation. From the end of August to the end of September, we had optimal ripening conditions with warm days and cool nights. All in all, an exciting and emotional vintage for us.
HARVEST	28 <sup>th</sup> August and 2 <sup>nd</sup> September 2022, medium yield 28 dz/ha (21 hl/ha).
GRAPE VARIETY	Sangiovese. Training form: one-armed cordon or Guyot, depending on the type of soil.
CLIMATE	<p>Needless to say, our vineyards too are impacted by the progressive effects of climate change, where the succession of increasingly extreme weather events in recent years periodically changes and influences the microclimate surrounding the grape clusters.</p> <p>The winter months of January and February were sunny and cold, with temperatures hovering around freezing at night and rising to 10°C/13°C during the day in dry conditions. It was not until mid-February that heavy rains of up to 60 L/m<sup>2</sup> replenished water supplies. At the end of March, a gentle rainfall of around 30L/m<sup>2</sup> took place. In the days that followed, the north wind Tramontana ensured sunny and dry conditions.</p> <p>The cold nights around the end of March/early April somewhat delayed bud break, which began relatively late in the first week of April, namely in the warmer areas of Castelnuovo dell'Abate. Temperatures rose and the weather stayed dry. During the flowering of the vines from the end of May into June, the weather was idyllic and the scent of the vine blossom was notably more present than it had been in quite a long time.</p> <p>However drought-like conditions became more and more problematic for the young vines, which were quickly starting to show the first signs of drought stress. This led us to irrigate them. Along with canopy management, the irrigation work dominated our activities during the summer months.</p> <p>The hot and dry conditions of course fueled our concerns about potential hailstorms. Luckily this tense climatic situation resolved itself at the end of July thanks to a good shower which brought 34L/m<sup>2</sup> of rainfall.</p> <p>More heavy rains followed, a few unfortunately with hail, and completely turned around the previously hot and dry course of the year until then.(August approx. 150L/m<sup>2</sup>).</p> <p>The now heavy, hot and humid conditions favored the formation of Botrytis and Aspergillus in the grapes, but also encouraged the growth of the berries.</p> <p>In the last week of August, the Tramontana winds blew for three days creating relatively healthy conditions for the vineyards in the short term.</p> <p>We therefore decided to harvest the grapes for the Piandorino in the more vulnerable vineyards earlier than usual, namely on August 28<sup>th</sup>. and September 2<sup>nd</sup>, 2022.</p>
SOIL	<p>The Piandorino Igt is produced of grapes sourced from all of our vineyards. Calcareous clay, easy weathering marls, blue-grey limes from the Pliocene, sandstone (Alberese) and Flysch soils are the most important sedimentary soils. You can find out more about the geological conditions of our vineyards at <a href="https://www.piadellorino.com/en/deep/the-vineyards.html">https://www.piadellorino.com/en/deep/the-vineyards.html</a>.</p> <p>The locations chosen for the Piandorino are generally characterized by a higher content of clay in the soil, and therefore the grapes develop heightened fresh and fruity aromas.</p>

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 11 to 25 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 2 day, reaching a maximum temperature of 27°C after 7 days and taking 22 days until completion. The malolactic fermentation set in immediately following the alcoholic fermentation still in the fermentation vat. Racking took place around 3 weeks after cellaring. The young wine aged for 22 months in a 12,5 hl oak barrel.. As always, no artificial yeast or other enzymatic or technological additives were used during the entire winemaking process.</p>	
ANALYSIS DATA	ALCOOL: 13,48 (vol.%) RESIDUAL SUGARS: < 1,0 (g/l) SO <sub>2</sub> TOTAL: 26 (mg/l) FREE SO <sub>2</sub> : 10 (mg/l)	VOLATILE ACIDITY: 0,84 (mg/l) PH: 3,70 TOTAL ACIDITY (g/l): 6,48 (g/l)
BOTTLING DATE	on June 22 <sup>nd</sup> 2024 we bottled 1579 bottles of 750ml.	
AVAILABILITY	from March 2025	
CERTIFICATION	Organic certified by ICEA - Cert. n° IT-BIO-006.380-0065378.2024.001 - Date: 22/02/2024 Biodynamic certified by AGRIBIO	