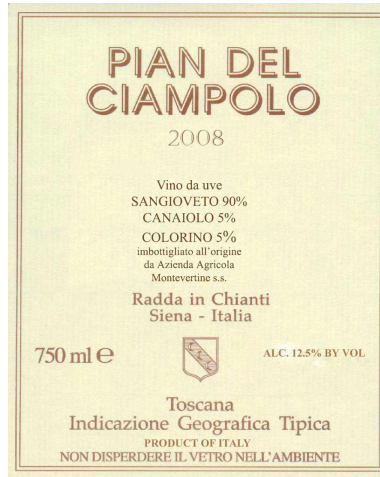


# Montevertine



## Pian del Ciampolo



### At a Glance:

- **Appellation:** IGT Toscana
- **Uvaggio:** Saniovese (90%), Canaiolo (5%), Colorino (5%)
- **Average Annual Production:** 29,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:** c. 5 g/l

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the 1.5 ha Pian del Ciampolo vineyard and declassified lots from Montevertine's other parcels
- **Soil Types and Compositions:** Albarese (Limestone-clay) and Galestro (Schistous clay)
- **Vine Age, Training, and Density:** Planted at 3,200-5,000 vines/ha and trained in Cordon de Royat and Guyot, vines average 15 years old.
- **Average Yields:** 45 hl/ha
- **Average Harvest Date and Type:** Manual, usually in late September-early October

### In The Cellar:

- **Fermentation:** After total destemming, wines ferment spontaneously in 150-hl concrete vats. Cuvaison lasts c. 20 days.
- **Pressing:** Vertical basket press
- **Time on Lees:** Wine remains on lees until racking following malolactic
- **Malolactic Fermentation:** Spontaneous, in concrete vats until March
- **Élevage:** 12 months in 7.5, 10, and 18-hl neutral Salvonian oak botti
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied at each racking and at bottling, with c. 81 mg/l total sulfur

### In The Glass:

The Pian del Ciampolo vineyard—a 1.5-hectare parcel of Albarese limestone—comprises the bulk of the wine, with smaller plots in Selvole, Il Casino, and Borro ai Colli completing the blend. The vines are fifteen years old on average, and it has been satisfying to watch “Pian del Ciampolo” gain complexity over the years as these vines have developed deeper root systems.