

TOSCANA
MONTALCINO
PIAN DELL'ORINO


OVERVIEW | Located right next door to the most famous name in Brunello history, Biondi Santi, Pian dell'Orino is one of the top estates in the region, with its co-owners, Caroline Pobitzer and Jan Hendrick Erbach passionate about producing the highest quality wine in the most harmonious methods possible to protect their environment. Neither Caroline nor Jan are natives of Tuscany, as Caroline was born in the Süd Tyrol in a large Renaissance castle known as Castel Katzenzungen. Caroline managed the family property for several years, and among her charges at the property was an enormous, six hundred year-old grape vine that is the oldest and largest existing grapevine in all of Europe. Jan was born in the small city of Karlsruhe in Germany, not far from the Rheinpfalz region, and studied both viticulture and oenology in Germany. He worked for several years as an oenologist in France as well before meeting Caroline and moving to Montalcino.

VINEYARD AREA: 6 hectares

ANNUAL PRODUCTION: 18,000 bottles

SOIL TYPES: clayey, calcareous and rich in cretaceous fossils

GRAPE VARIETIES: sangiovese grosso

Caroline and Jan run Pian dell'Orino with all of the passion for excellence and purity that one would expect from a great estate dedicated to ecological responsibility and sustainable agriculture. However, the quest for a gentle carbon footprint and a wholesome vineyard ecosystem does not take precedence over a quest for great quality in the finished wines, and every step is taken to ensure that the wines of Pian dell'Orino are as fine as can be in every given vintage. The wines of Pian dell'Orino, be they the outstanding Rosso di Montalcino that can be enjoyed immediately upon release, or the classic and hauntingly beautiful, ageworthy Brunello di Montalcino, are among the finest examples of their respective appellations to be found in Montalcino.

VINEYARD/CELLAR PRACTICES | The estate's six hectares of vines have been farmed completely organically for many years and are now cultivated under biodynamic principles. In the vineyards of Pian dell'Orino only Sangiovese Grosso is grown, and yields are kept to a very low level, with green harvesting practiced in every vintage to reduce yields to only four bunches per vine. Meticulous oversight in the vineyards during the entire growing season ensures that only the finest quality fruit is still on the vine at the time of harvest, and the harvest is conducted solely by hand. Once the grapes reach the cellar they are treated as lovingly and as naturally as possible, and no modern cellar wizardry such as cultured yeasts, extraction enzymes or added grape must ever utilized, with the wines fermenting on their indigenous yeasts gently and thoroughly before being aged in a combination of barriques and large botti for one to several years prior to bottling, depending on the wine.

The Pian dell'Orino Rosso di Montalcino is aged for one year in barrel prior to bottling, with its malolactic fermentation taking place in barrique. The estate's Brunello di Montalcino is fermented similarly to the Rosso, but with a longer maceration period of five to six weeks (as opposed to two weeks for the Rosso), at slightly higher temperatures, and then aged from two to three years in cask prior to being bottled unfiltered.

WINES | **Piandorino** - A cuvée composed of 100% Sangiovese. This wine depends also on spontaneous fermentation with its temperature limited to no more than 30°C. Each wine type is removed from the must after two weeks, so that it develops a fresh taste and vivid aroma. It is then transferred separately to small oak barrels of 350 lt and 500 lt, where the malolactic fermentation takes place. The wine is left for a few months on the lees, depending on sensory evaluation. Then each of the wines is transferred into barriques for 18 months, after which they are blended and bottled. The wine is allowed to mature for an additional 4 months in the bottle before it is ready to be tasted.

Rosso di Montalcino - A short maceration contributes freshness and then most of the wine is transferred into big Slavonian oak barrels, while a about 10% is aged in tonneau for 14 months.

Brunello di Montalcino is made from 100 percent Sangiovese Grosso. Before harvest, the grapes are individually checked on the vines and cluster thinning is done. During harvest, the grapes are checked once more on a large table before being destalked and placed in the fermentation bins. Then the grapes are left to macerate for a certain period, according to the vintage. Spontaneous fermentation starts and the temperature is automatically controlled so that it does not exceed 34°C. The must macerates for three to five weeks, depending on the vintage, in order to obtain greater concentration and structure in the young wine. The wine is then transferred to wooden oak barrels of 25 hectolitres (6,600 US gallons), where the malolactic fermentation takes effect. After 2 - 3 years of maturing in the barrels, when the wine becomes stabilized and appears brilliant, it is bottled without using a filter. The wine is left to mature in the bottle for at least one year before labelling and release.


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