

Pian dell'Orino

This 2015 vintage from Pian dell'Orino reflects a harmonious growing season and meticulous biodynamic farming, resulting in a wine of rare finesse and aromatic precision .

Brunello di Montalcino Bassolino di Sopra 2015

Tuscany, Italy

97 vinous



Region and Vineyards

Bassolino di Sopra is a singular vineyard located on the **southeastern slopes of Montalcino**, an area renowned for producing Brunellos of elegance and verticality. Pian dell'Orino's approach to terroir is rooted in a **Burgundian philosophy**: crafting wines that mirror microclimatic nuance and geologic identity. The site sits at approximately 420 metres altitude, benefiting from excellent diurnal range and persistent ventilation from both **northern and southwesterly winds**, key in maintaining grape health.

The vineyard belongs to the **Santa Fiora geological formation**, characterized by schistous siltstones and **inclusions of calcarenite**, with pockets of calcareous clay and marl. These **complex, sedimentary soils**, some dating to the Cretaceous-Tertiary boundary, yield wines of remarkable aromatic finesse and mineral depth. The southeast-facing vines enjoy ample morning sun and moderated afternoon temperatures, preserving acidity while enabling full phenolic maturity.

Winemaking

This **100% Sangiovese** is produced from meticulously selected grapes harvested by hand on **27 September 2015**, from a low-yielding plot of just 24.3 hL/ha. The 2015 growing season offered an ideal balance of **sunshine and rainfall**, with minimal disease pressure and a narrow window of optimum ripeness.

Fermentation occurred **spontaneously with indigenous yeasts** in upright oak vats. A gentle extraction process was used to respect the finesse of the fruit, followed by a long maceration period. The wine then aged in **large Stockinger oak casks (not barriques)** for **approximately 42 months**, allowing for a **slow oxygen exchange** and integration of tannins without overt wood influence. It was **bottled without fining or filtration**, in keeping with the estate's commitment to natural expression.

Alcohol :14,50 %

Composition: 100% Sangiovese

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Tasting Notes

- **Color**: Deep ruby with garnet reflections, showing density and vibrancy.
- **Aroma**: Ethereal bouquet of red cherry, violet, rose petal, dried herbs, forest floor, and crushed stone. Subtle hints of tea leaf, blood orange, and graphite emerge with aeration.
- **Palate**: Linear, refined, and tightly coiled in its youth. Red currant and pomegranate fruit interplay with a backbone of saline minerality and chalky tannins. A wine of great transparency, with long persistence and energy.

Did you know?

Pian dell'Orino is one of the rare estates in Montalcino to **fully embrace biodynamics** with scientific precision. Founded in 1996 by Caroline Pobitzer and Jan Erbach (a German-born winemaker trained in Burgundy), the estate is acclaimed for its uncompromising vineyard care and **micro-parcel vinification**, with yields often **half the appellation average**, aiming for purity over power.

Wine Pairing Ideas

- **Pappardelle with wild boar ragù**: The dish's richness and savory game notes match the wine's earthy depth and structured tannins.
- **Porcini mushroom risotto**: The wine's aromatic nuance and umami-friendly minerality make this pairing a natural.
- **Grilled lamb chops with rosemary**: The herbal lift in the wine complements the rosemary, while the tannic frame supports the protein.
- **Aged pecorino**: The saltiness and firmness of the cheese resonate with the wine's acidity and complexity.

97 vinous

Vinous (Antonio Galloni) (VN) : 97 Points (2015)

97+ points Autumnal spices, sweet herbs and white smoke give way to ripe cherries and hints of licorice as the deeply seductive 2015 Brunello di Montalcino Bassolino di Sopra unfolds in the glass. This envelops the palate in opulent textural fruits (red and hints of blue), with balsam herbs and nuances of candied citrus lifted by bright acidity. Sweet tannins frame the expression nicely through the slightly candied finish; yet make no mistake, while the Bassolino di Sopra may show the sunny nature of the 2015 vintage, it does so in a wonderfully harmonious way. This single-vineyard Brunello is simply a pleasure to taste and will continue to wow readers over the next 15-20 years. -- Eric Guido