

Pian dell'Orino

From the acclaimed 2015 vintage, this Brunello captures the essence of terroir , elegance, and aging potential through precise vineyard selection and a minimal intervention philosophy.

PIAN DELL'ORINO
MONTALCINO

99
JEB DUNNUCK



Brunello di Montalcino Vigneti del Versante 2015

Tuscany, Italy

Region and Vineyards

The Pian dell'Orino estate is nestled in Montalcino, Tuscany, on the **south-eastern slope** of the appellation, where Sangiovese finds optimal expression in a complex interplay of altitude, soil, and exposure. The 2015 Vigneti del Versante is sourced from three vineyard parcels—**Pian dell'Orino, Cancello Rosso, and Pian Bassolino**—each contributing distinct nuances from different geological origins.

These vineyards are planted on **sedimentary soils** primarily composed of calcareous clays, marl, and weathered flysch, some with volcanic inclusions. This soil diversity, originating at the boundary between the Cretaceous and Tertiary periods, fosters wines of *mineral tension and structural finesse*. With southeast-facing slopes and steady ventilation from north and southwest winds, the vines enjoy **balanced hydric conditions** and low disease pressure, critical for achieving phenolic maturity without overripeness. The **2015 growing season** was notably harmonious, offering an ideal ripening arc and impeccable fruit health.

Winemaking

This wine is a **monovarietal Sangiovese**, grown under **biodynamic practices** and harvested manually at full physiological ripeness between September 19th and 27th. Yields were intentionally low (36 dz/ha or 27.5 hL/ha) to preserve concentration and precision.

The fermentation occurred spontaneously with indigenous yeasts, lasting 30 days on skins, with gentle extraction to preserve **aromatic purity and fine tannins**. Following fermentation, the wine was aged for **42 months in large Stockinger oak casks** (ranging from 12 to 25 hL), followed by **an additional 10 months in bottle** before release. No filtration or clarification was performed, respecting the natural texture and complexity of the wine. This extended élevage supports the estate's vision of Brunello as a **slow wine of energy and place**.

Alcohol :14,50 %

Composition: 100% Sangiovese

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Tasting Notes

- **Color**: Deep, luminous ruby with garnet reflections indicative of refined evolution.
- **Aroma**: High-toned and expressive, with layered notes of wild cherry, dried violets, orange zest, anise, and sweet tobacco, interwoven with crushed rock and forest undergrowth.
- **Palate**: Medium-bodied yet persistent, with crystalline purity and tightly knit tannins. Flavors of pomegranate, red currant, dried herbs, and blood orange unfold with impressive **verticality and freshness**, leading to a long, savory finish marked by saline minerality and umami tension.

Did you know?

The *Vigneti del Versante* is named not after a specific single vineyard, but after the **collective "versante" or slope** of Montalcino's southeast face. Pian dell'Orino's parcel -based vinification captures the **geological mosaic** of this slope with scientific precision. The 2015 vintage was so balanced that it required minimal intervention—winemaker Jan Erbach described it as a "year in which nature smiled on both the vine and the grower."

Wine Pairing Ideas

- **Wild boar ragù with pappardelle**: The wine's tannins and acidity balance the richness of the meat and complement the umami intensity.
- **Porcini mushroom risotto**: Earthy flavors resonate with the wine's forest floor and truffle notes.
- **Grilled duck breast with juniper glaze**: The red fruit and spice in the wine highlight the gamey character and sweet-savory glaze.
- **Aged pecorino Toscano**: The firm texture and sharpness of the cheese contrast beautifully with the wine's elegance and structure.

99 JEB DUNNUCK

Jeb Dunnuck (JD) : 99 Points (2015)

The 2015 Vigneti del Versante Brunello is luxurious and polished on the nose with ripe plum, lavender floral, vanilla bean, and cedar. The palate is seamless, with velvety tannins that wrap around a fresh core of black cherry fruit, baking spice, and mineral-rich earth. Though there is a present oak influence, it is well-integrated without masking the purity of the fruit, while also lifting off the palate with ease in a super -long finish.

97 vinous

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

Luminous deep red. Aromas of herbs (thyme, rosemary, bay leaf), sweet spices (cinnamon, nutmeg) and ripe red cherry. Very saline, juicy acidity lifts and extends the blue and red berry flavors on the long delicately herbal and spicy finish. Very ready to drink, but will age well. This will go on sale at the end of this year. (ID)