

Pian dell'Orino

With its restrained power and depth, this wine showcases the southeastern slope of Montalcino through a lens of biodynamic purity and geological complexity.

PIAN DELL'ORINO
MONTALCINO

98 vinous



Brunello di Montalcino Vigneti del Versante 2016

Tuscany, Italy

Region and Vineyards

This wine originates from the southeastern part of Montalcino, specifically from the *Cancello Rosso* and lower section of *Pian Bassolino* vineyards. Located at around 350 metres above sea level, these plots benefit from **cool, ventilated microclimates**, influenced by both the Tramontana and Libeccio winds. In 2016, these vineyards faced significant climatic challenges, including intense rainfall (over 1,000 mm), which tested viticultural resilience. However, a **dramatic shift in August**, with the arrival of continental air, cleared the skies and contributed to a pristine ripening window.

The soils are **sedimentary in origin**, composed of calcareous clay, weathered marl, flysch, and **Alberese sandstone**, with traces of volcanic materials from Monte Amiata. This complex terroir lends the wine an aromatic profile marked by **spice, minerality, and fine tannic grain**. Particularly, the sandier textures of *Cancello Rosso* favor the development of nutty and herbal notes in the finished wine.

Winemaking

Vinification was conducted with **scrupulous manual grape selection**. After sorting, fermentation began spontaneously within one day, with temperatures peaking at 32 ° C. Alcoholic fermentation lasted 21 days, followed by 20 additional days of maceration on skins. The wine underwent **malolactic fermentation naturally** in the fermentation vat.

The aging regimen consisted of **48 months in large Stockinger oak barrels**—two 25 hL casks and one 12.5 hL—ensuring gentle oxygenation and integration. Bottled in November 2020, without the use of artificial yeasts or additives, this wine remained unfiltered to preserve its **authentic expression**. The final result reflects Pian dell'Orino's commitment to *minimal intervention and maximal terroir fidelity*.

Alcohol :14,50 %

Composition: 100% Sangiovese

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Tasting Notes

- **Color**: Deep ruby with garnet hints, vibrant and luminous.
- **Aroma**: Intense and refined, combining redcurrant, pomegranate, and sour cherry with Mediterranean herbs, toasted almond, rose petals, and a touch of flint and balsamic lift.
- **Palate**: Linear, elegant, and savory. Silky tannins provide structure, while notes of cranberry, blood orange, sandalwood, and mineral earth lead to a long, lifted finish. The 2016 shows remarkable **energy and equilibrium**, with saline undertones and vertical tension.

Did you know?

Despite the vintage's early difficulties, with over 1,000 mm of rain and high fungal pressure, a **sudden climatic reversal in mid-August** saved the vintage. The cool, dry air transformed the ripening conditions, allowing for exceptional **anthocyanin accumulation and phenolic balance**, a rare example of nature's late intervention creating a near-perfect harvest. This climatic twist is often cited by the estate as one of the defining factors of the vintage's brilliance.

Wine Pairing Ideas

- **Fennel-crusted pork loin with sage and garlic**: Complements the wine's herbal and mineral notes while matching its texture.
- **Lamb chops with rosemary and olive tapenade**: Sangiovese's acidity cuts through the richness and enhances the herbal depth.
- **Pigeon or quail with wild mushrooms**: Highlights the earthy and balsamic character of the wine.
- **Aged Parmigiano Reggiano or Pecorino di Pienza**: Their umami and salt balance the wine's structure and accentuate its finish.

98 vinous

Vinous (Antonio Galloni) (VN) : 98 Points (2016)

Crushed stone, wild herbs and tart black cherries lift up from the 2016 Brunello di Montalcino Vigneti del Versante, but that's only the beginning. With time, this blossoms further, gaining a sweeter fruit profile and autumnal spices with hints of shaved cedar. Its textures are remarkably refined and silky in feel, with an intense concentration of tart red fruits, yet energy is maintained through brilliant acidity, as grippy tannins build steadily toward the close. The Vigneti del Versante tapers off with amazing length, youthful poise and a balanced structure, promising many, many years of positive evolution. This is really something to behold. I tasted the 2016 from a freshly opened bottle and from one that had been opened for two days prior that showed no signs of decline; in fact, it blossomed further. Simply stunning. (EG)

Brunello di Montalcino Vigneti del Versante 2016

Robert Parker (RP) : 96 Points (2016)

Pouring from a heavy glass bottle, the organic and biodynamic Pian dell'Orino 2016 Brunello di Montalcino Vigneti del Versante is drinking beautifully right now. Released later than its peers, this Sangiovese showcases the power, precision and elegance of the iconic 2016 vintage. Yet the wine also offers enough distance from the harvest to enable additional complexity thanks to barrel and bottle aging. A dark garnet appearance sets the stage, and the bouquet follows in lockstep with pressed cherry, dark plum, spice, balsam herb and an unexpected interjection of freshly cut red rose. The wine's aromas are delivered with generous and transparent intensity. On the palate, Vigneti del Versante is rich and dense, offering silky tannins with crunch (something I always associate with the finest expressions of Sangiovese). There is a hint of salty mineral at the very end. (ML)