Pian dell'Orino

Born from one of Montalcino's most challenging growing seasons, this wine demonstrates the estate's skill in crafting refined structure and aromatic complexity , even in low-yield conditions.

PIAN DELL'ORINO
MONTALCINO

97
JEB DUNNUCK

Brunello di Montalcino Vigneti del Versante 2017

Tuscany, Italy

Region and Vineyards

The 2017 vintage reflects the essence of Pian dell'Orino's southeastern vineyards—*Pian dell'Orino, Cancello Rosso,* and *Pian Bassolino* (both upper and lower parcels)—situated between 320 and 480 metres above sea level. The growing season was marked by **an extreme drought**, with virtually no rainfall between April and early September. The vines, exposed to intense heat (temperatures reached nearly 40°C in August), produced **small berries with thick skins**, concentrating flavor and tannin.

The soils are predominantly **sedimentary**, with layers of calcareous clay, weathered marl, sandstone, and flysch. Volcanic traces from Monte Amiata appear sporadically. Clay-rich soils enhance **fruit depth and freshness**, while the **sandy, well-drained parcels of Cancello Rosso** encourage notes of spice and Mediterranean herbs. Despite the challenges, careful vineyard management and precise harvest timing ensured phenolic ripeness without excess sugar or overripeness.

Winemaking

The grapes were hand-harvested and sorted both in the vineyard and on a triage table to ensure **only perfectly healthy berries** entered fermentation. The **spontaneous fermentation** began within a day, lasting 12 days at a peak temperature of 34 °C. Due to the thick skins and high tannin levels caused by drought, **maceration was limited to three weeks**, with a gentle approach to extraction.

Malolactic fermentation occurred naturally in the vat following alcoholic fermentation. Aging was conducted in two large oak barrels (40 hL and 20 hL) for **45 months**, allowing the structure to soften and aromatics to evolve. No commercial yeasts, enzymes, or additives were used. The wine was bottled in September 2021, unfiltered and unfined, remaining true to its **site-specific character** and biodynamic roots.

Alcohol :14,50 %

Composition: 100% Sangiovese

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Tasting Notes

- **Color**: Deep ruby with garnet undertones; vibrant and dense.
- **Aroma**: Concentrated and layered, with ripe cherry, red plum, and cranberry, offset by dried thyme, cedar, and crushed rock. Subtle balsamic and smoky undertones add depth.
- **Palate**: Full and structured, yet lifted by fresh acidity. Notes of spiced red fruits, cocoa, blood orange, and saline minerality unfold over a finely grained tannic frame. Despite the heat of the vintage, the wine maintains **balance, length, and refined tension**.

Did you know?

The *Vigneti del Versante 2017* was harvested between August 28 and 31—**one of the earliest Brunello harvests ever** for the estate. The team intentionally avoided waiting for September rains, which might have introduced contaminants to the drought-stressed vines. This quick decision preserved **aromatic purity and freshness**, proving that intuition and timing are as vital as technique in extreme vintages.

Wine Pairing Ideas

- **Chargrilled venison loin with rosemary and blackberries**: Matches the wine's structure and highlights its forest fruit and herbal nuances.
- **Porchetta with fennel and garlic**: Enhances the spice and savoriness of the wine.
- **Roasted duck with orange and thyme glaze**: Echoes the citrus and aromatic herbs in the bouquet.
- **Taleggio or Tuscan pecorino stagionato**: Their saltiness and umami bring out the wine's core fruit and depth.

97 JEB DUNNUCK

Jeb Dunnuck (JD) : 97 Points (2017)

The 2017 Brunello Di Montalcino Vigneti Del Versante is a rich ruby color with a tinge of light purple and perfectly clear. It offers ripe aromas of purple flowers, with sweet umami of porcini, fresh leather, pure, ripe cherry, and wet stone. It is full-bodied without being heavy and has wonderful balance without feeling over-ripe. A gorgeous wine with a lot of depth, including a note of blackberry, it is expansive and mouth-filling, with ripe structure, fresh acidity, and a lot to show off. (AF)

94 vinous

Vinous (Antonio Galloni) (VN) : 94 Points (2017)

The 2017 Brunello di Montalcino Vigneti del Versante boasts a smoky mix of grilled sage and red currants that gives way to mint and tangerine notes fighting hard to be seen. This is surprisingly lifted and vibrant for the vintage, with tart red berries that cascade across the palate, accelerated by brisk acids and a salty flourish toward the close. It leaves a saturation of tannins, creating a youthfully dry wine with lingering hard red candies. The 2017 will need a little time to soften, but it has the balance to excel. There will be no Bassolino di Sopra in 2017 because all the fruit was used to bolster the Vigneti del Versante. (EG)