

Pian dell'Orino

A wine shaped by intense vineyard dedication and biodynamic harmony , it unveils tension, minerality, and soaring aromatics in a classically styled Brunello.

PIAN DELL' ORINO
MONTALCINO

100
JEB DUNNUCK



Brunello di Montalcino Bassolino di Sopra 2016

Tuscany, Italy

Region and Vineyards

The Bassolino di Sopra vineyard lies on the **southeastern slope of Montalcino**, between 370 and 390 metres above sea level. The site is gently inclined (13°) and faces **south-southwest**, benefitting from long sunlight exposure and the aerating effects of the **Libeccio and Tramontana winds**, which sweep through the vines and mitigate disease pressure.

The soil is part of the **Santa Fiora geological formation**, composed of **schistous siltstones**, **calcareous clays**, and **easily weathered marls**, interspersed with volcanic fragments from nearby Monte Amiata. The substrata, laid down during the Upper Cretaceous and Paleocene epochs, endow the wine with **striking minerality and aromatic depth**. The 2016 vintage posed challenges with above-average rainfall—over 1,080 mm—but a shift in August brought dry, cool conditions and an excellent window for ripening, ultimately yielding **healthy and deeply expressive Sangiovese grapes**.

Winemaking

Harvested on **23 September 2016**, the Sangiovese grapes (from vines planted in 1997) were hand-selected both in the vineyard and on a triage table to retain only **perfectly ripe berries**. The must underwent **spontaneous fermentation** without added sulphur, finishing after 21 days at a peak temperature of 30.5°C. The full skin contact lasted **six weeks**, allowing nuanced extraction of phenolics and aromatics.

The wine then matured for **46 months** in a single **12.5 hL oak cask**, with **malolactic fermentation** occurring naturally post-fermentation in the same vessel. Pian dell'Orino adheres strictly to **natural vinification methods**: no selected yeasts, enzymes, or additives are used, and the wine is **bottled unfiltered**. In November 2020, just **1,028 bottles** (750 ml) and a small number of large formats were released, underscoring the rarity and artisanal scale of this cuvée.

Alcohol :14,50 %

Composition: 100% Sangiovese

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Tasting Notes

- **Color**: Deep ruby with intense purple tones; impressive density with a color intensity of 8.1.
- **Aroma**: Layered bouquet of black cherry, dried rose, wild herbs, forest floor, and flint. Hints of graphite, lavender, and citrus peel add lift and complexity.
- **Palate**: Taut and mineral-driven, with ripe red and dark fruit supported by chalky tannins and vibrant acidity. Linear and focused, the wine finishes with superb persistence and aromatic clarity.

Did you know?

Pian dell'Orino not only cultivates its vines biodynamically, but also **eschews all technological additives** in the cellar, adhering to a **low-intervention philosophy**. The estate is certified both **organic and biodynamic**, and their meticulous work extends to **individual berry selection**—a level of precision more commonly seen in Grand Cru Burgundy than in Tuscany.

Wine Pairing Ideas

- **Tagliata di manzo with porcini mushrooms**: The umami and herbal lift of the dish pair beautifully with the wine's earthy depth and aromatics.
- **Venison stew with juniper and bay**: The wine's structure and wild herb character reflect and elevate gamey richness.
- **Lamb shoulder slow-roasted with garlic and rosemary**: A classic harmony of tannin, savory intensity, and aromatic synergy.
- **Truffle pecorino**: The mineral tension and acidity cut through the richness while amplifying truffle complexity.

Jeb Dunnuck (JD) : 100 Points (2016)

As good as it gets, the 2016 Brunello Di Montalcino Bassolino Di Sopra is a breathtaking wine and a masterpiece balancing purity and precision. Pouring a jeweled ruby hue, this beauty is expressive and continuously unfolds in the glass and through the palate, revealing a vibrant core of fresh pine, smoky cedar, ripe black cherry, Mediterranean herbs, white pepper, wild raspberry, polished leather, and pressed lavender. It is medium to full-bodied, with ripe tannins, coiled mineral energy, and a harmonious structure so seamless it is hard to place where one component ends and another begins, and lasts long after it is gone. This is a wine that sparks all the senses and gave me goosebumps. It is transparent yet elusive, as it is evolving from one moment to the next. It is impeccable now but will continue to improve over the coming decades. Drink 2024-2050. (AF)

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Vinous (Antonio Galloni) (VN) : 99 Points (2016)

The 2016 Brunello di Montalcino Bassolino di Sopra is hauntingly dark, complex and powerful in the glass. Coaxing reveals a blend of incense and curries, then cinnamon and clove and, finally, dried strawberries and mint. This casts a dense textural wave of red and black fruits across the palate, laced with blood orange and sweet spice nuances; a brilliant acidity also lifts it. It's only through the finish that the 2016 reveals its firm tannic core while vibrating with residual tension and finishing with a lingering salted licorice note. The Bassolino di Sopra is holding its power in reserve, and it comes across as deceptively delicate at this moment. That said, this is a masterpiece in the making. (EG)

Robert Parker (RP) : 97 Points (2016)

This vintage is slightly demure compared to the 2015, but it remains an impressive achievement nonetheless, with dark fruit, toasted spice, aniseed and fragrant rose. The Pian dell'Orino 2016 Brunello di Montalcino Bassolino di Sopra offers a pretty sense of richness and concentration that is fresh and supple without being heavy. Fruit comes from a site with limestone and ferrous red soils. Farming is organic and biodynamic.