



Brunello di Montalcino

2014



Our crafted Brunello by La Fiorita are the most genuine expression of Sangiovese coming from our different vineyards. The composed blends of these diverse extractions bring a delicate complexity to the harmonious wine respecting the characteristic of the vintages. Aged 2 years in large botte, then 2 more in the bottle before being released, they are the DNA behind La Fiorita.

VINTAGE

2014

DESIGNATION OF ORIGIN

DOCG

GRAPE VARIETIES

Sangiovese

PRODUCTION AREA

Montalcino · Loc. Castelnuovo dell'Abate

VINEYARD NAME

Poggio al Sole, Pian Bossolino

SURFACE

7 HA

EXPOSURE

South-East (P.B.), South (P.S.)

ALTITUDE (METER)

220 (P.S.) - 360 (P.B.)

SOIL

Tufo - clay (P.S.), galestro (P.B.)

AGRICULTURE PRACTICE

Organic

CULTIVATION SYSTEM

Spurred cordon

GRAPE YIELD OF EACH PLANT

0,3 KG

DATE OF HARVEST

October 6th (P.S.) - October 10th (P.B.)

TYPE OF FERMENTATION VATS

Slavonian oak casks

FERMENTATION TEMPERATURE

Max 25°C

FERMENTATION AND MACERATION TIME

10 days

OPERATIONS DURING MACERATION

Pump over and delestage

TYPE OF YEASTS

Selected

TYPE AND CAPACITY OF AGEING CASKS

French oak 5 hl, 20% new

AGEING TIME

24 months in wood, 8 months in steel before bottling, 2 years in the bottle before release

NUMBER OF BOTTLES PRODUCED

7.500



CULTIVATION DENSITY IN PLANTS PER HA
7.000