



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 3 years in large botte, then 1 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

CULTIVATION DENSITY IN PLANTS PER HA

7.000

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