



# 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

## 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