



Brunello di Montalcino

2009



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

2009

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.)

CULTIVATION SYSTEM

Spurred cordon

CULTIVATION DENSITY IN PLANTS PER HA

7.000

GRAPE YIELD OF EACH PLANT

0,5 KG

DATE OF HARVEST

September 22nd (P.S.) - October 7th (P.B.)

TYPE OF FERMENTATION VATS

Slavonian oak casks

FERMENTATION TEMPERATURE

Max 25°C

FERMENTATION AND MACERATION TIME

13 days

OPERATIONS DURING MACERATION

Pump over and delestage

TYPE OF YEASTS

Selected

TYPE AND CAPACITY OF AGEING CASKS

French oak 5 hl, 30% new

AGEING TIME

12 months in French Oak 5hl 30% new, 12 months in Slavonian Oak before bottling, 2 years in bottle before release

NUMBER OF BOTTLES PRODUCED

15 000