



# Brunello di Montalcino

2006



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

2006

## DESIGNATION OF ORIGIN

DOCG

## GRAPE VARIETIES

Sangiovese

## PRODUCTION AREA

Montalcino · Loc. Castelnuovo dell'Abate

## VINEYARD NAME

Poggio al Sole

## SURFACE

3,5 HA

## EXPOSURE

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

## ALTITUDE (METER)

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

## SOIL

Tufo- clay

## CULTIVATION SYSTEM

Spurred cordon

## CULTIVATION DENSITY IN PLANTS PER HA

7.000

## GRAPE YIELD OF EACH PLANT

0,8 KG

## DATE OF HARVEST

October 2nd

## TYPE OF FERMENTATION VATS

Slavonian oak casks

## FERMENTATION TEMPERATURE

Max 25°C

## FERMENTATION AND MACERATION TIME

15 days

## OPERATIONS DURING MACERATION

Pump over and delestage

## TYPE OF YEASTS

Selected

## TYPE AND CAPACITY OF AGEING CASKS

12 months in French oak 5 hl, 30% new, 12 months in Slavonian Oak 80hl

## AGEING TIME

24 months in Oak , 8 months in Steel before bottling, 2 years in bottle before release

## NUMBER OF BOTTLES PRODUCED

10 000