



Brunello di Montalcino

2016



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

2016

DESIGNATION OF ORIGIN

DOCG

GRAPE VARIETIES

Sangiovese

PRODUCTION AREA

Montalcino · Loc. Castelnuovo dell'Abate

VINEYARD NAME

Poggio al Sole (South), Pian Bossolino (East), Giardinello (West)

SURFACE

7 HA

EXPOSURE

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

ALTITUDE (METER)

220 (P.S.) - 360 (P.B.) -250 (G)

SOIL

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

AGRICULTURE PRACTICE

Organic

CULTIVATION SYSTEM

Spurred cordon

CULTIVATION DENSITY IN PLANTS PER HA

7.000

GRAPE YIELD OF EACH PLANT

0,7 KG

DATE OF HARVEST

September 28th (P.S.) - October 6th- (PB) - October 14th- (G)

TYPE OF FERMENTATION VATS

Slavonian oak casks

FERMENTATION AND MACERATION TIME

20 days

FERMENTATION TEMPERATURE

Max 25°C

OPERATIONS DURING MACERATION

Pump over and delestage

TYPE OF YEASTS

Selected

TYPE AND CAPACITY OF AGEING CASKS

French oak botte 26 hl & 37 hl

AGEING TIME

24 months in wood, 4 months in steel before bottling, 18th months in the bottle before release

NUMBER OF BOTTLES PRODUCED

21 600