



# Brunello di Montalcino

2018



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

2018

## DESIGNATION OF ORIGIN

DOCG

## GRAPE VARIETIES

Sangiovese

## PRODUCTION AREA

Montalcino · Loc. Castelnuovo dell'Abate

## VINEYARD NAME

Collosorbo (South), Pian Bossolino (East), Giardinello (West)

## SURFACE

9 HA

## EXPOSURE

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

## ALTITUDE (METER)

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

## SOIL

Calcareous-red and grey clay (Col), clay loam- galestro (P.B.), sandy clay loam (G)

## AGRICULTURE PRACTICE

Organic

## CULTIVATION SYSTEM

Spurred cordon (Col & PB)-guyot (G)

## GRAPE YIELD OF EACH PLANT

0,6 KG

## DATE OF HARVEST

September 13th-18th (Col) - September 20th- (PB) - September 28th- (G)

## TYPE OF FERMENTATION VATS

Slavonian oak casks

## FERMENTATION AND MACERATION TIME

18 days (PB)- 30 days (Col & G)

## 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

36 months in wood, 2 months in concrete before bottling, 8th months in the bottle before release

## NUMBER OF BOTTLES PRODUCED

22 000



**CULTIVATION DENSITY IN PLANTS PER HA**  
6 500