



Brunello di Montalcino

2020

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

2020

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

ALTITUDE (METER)

220 (CL) - 360 (P.B.) - 280 (G)

SOIL

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

AGRICULTURE PRACTICE

Organic

CULTIVATION SYSTEM

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

CULTIVATION DENSITY IN PLANTS PER HA

6 500

GRAPE YIELD OF EACH PLANT

0,9 KG

DATE OF HARVEST

September

TYPE OF FERMENTATION VATS

Concrete Tanks

FERMENTATION AND MACERATION TIME

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

FERMENTATION TEMPERATURE

Max 24°C

OPERATIONS DURING MACERATION

Pump over and delestage

TYPE OF YEASTS

Indigenous

TYPE AND CAPACITY OF AGEING CASKS

Large oak (botte) 26 hl to 52 hl

AGEING TIME

36 months in wood, 4 months in concrete, 8th months in the bottle before release

NUMBER OF BOTTLES PRODUCED

32 000