



# Rosso di Montalcino

2018



Our Rosso Di Montalcino La Fiorita is made from Brunello vineyards grapes. They express a great introduction to Sangiovese from Montalcino and La Fiorita. Aged 20 months before being released, their balance will bring an experience of wanting to go further with our Brunello.

## VINTAGE

2018

## DESIGNATION OF ORIGIN

DOC

## GRAPE VARIETIES

Sangiovese

## PRODUCTION AREA

Montalcino · Loc. Castelnuovo dell' Abate

## VINEYARD NAME

Poggio al Sole, Giardinello and 30% purchase grape from Poggio d'Arna ("in Fèrmage" Vineyard)

## SURFACE

5 HA (PS & G) + 2 (PA)

## EXPOSURE

South

## ALTITUDE (METER)

220 (PS) - 270 (G) - (450 PA)

## SOIL

Tufo - clay (PS), Sandy Clay (G), Clay Loam (PA)

## CULTIVATION SYSTEM

Spurred cordon

## CULTIVATION DENSITY IN PLANTS PER HA

7.000

## GRAPE YIELD OF EACH PLANT

0,6 KG

## DATE OF HARVEST

September 26th (PS) - September 27th (PA) - October 4th (G)

## TYPE OF FERMENTATION VATS

Slavonian oak casks

## FERMENTATION TEMPERATURE

Max 25°C

## FERMENTATION AND MACERATION TIME

18 days

## OPERATIONS DURING MACERATION

Delestage

## TYPE OF YEASTS

Selected

## TYPE AND CAPACITY OF AGEING CASKS

10 Months French oak Botte 37hl

## AGEING TIME

10 months in wood, 2 months in steel, 10 months in the bottle before release

## NUMBER OF BOTTLES PRODUCED

15.000