



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 Fermage" 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