

Rosso di Montalcino

2018

Nos Rosso di Montalcino La Fiorita sont assemblés à partir de Sangiovese issu de vignobles Brunello. Ils expriment parfaitement une élégante introduction au Sangiovese provenant de Montalcino et de La Fiorita. Vieillis 20 mois avant la mise sur le marché, leurs équilibres apportera une expérience aux désirs de vouloir aller plus loin dans nos vins et découvrir nos 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

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