



# Rosso di Montalcino

2016



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

2016

## DESIGNATION OF ORIGIN

DOC

## GRAPE VARIETIES

Sangiovese

## PRODUCTION AREA

Montalcino - Loc. Castelnuovo dell' Abate

## VINEYARD NAME

Poggio al Sole, Giardinello, Pian Bossonlino

## SURFACE

8 HA

## EXPOSURE

South, South-East, South West

## ALTITUDE (METER)

220 (PS) - 270 (G) - (360 PB)

## SOIL

Tufo - clay (PS), Sandy Clay (G), Galestro (PB)

## CULTIVATION SYSTEM

Spurred cordon

## CULTIVATION DENSITY IN PLANTS PER HA

6 500

## GRAPE YIELD OF EACH PLANT

1,2 KG

## DATE OF HARVEST

September 16th (PS) - October 6th (PB) - October 12th (G)

## TYPE OF FERMENTATION VATS

Slavonian oak casks

## FERMENTATION TEMPERATURE

Max 25°C

## FERMENTATION AND MACERATION TIME

20 days

## OPERATIONS DURING MACERATION

Pump over and Delestage

## TYPE OF YEASTS

Selected

## TYPE AND CAPACITY OF AGEING CASKS

French oak 5hl second use

## AGEING TIME

10 months in wood, 4 months in steel, 10 months in the bottle before release

## NUMBER OF BOTTLES PRODUCED

10 200