



# Rosso di Montalcino

2016



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

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