# Rosso di Montalcino

**2014**

Unser Rosso Di Montalcino La Fiorita wird aus Weintrauben von Brunello hergestellt. Sie sind eine großartige Einführung in Sangiovese aus Montalcino und La Fiorita. 20 Monaten gealtert vor dem Verkauf wird er Sie verfuehren um mit unserem Brunello noch weiter gehen zu wollen.

**VINTAGE**
2014

**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), Galestro (PB)

**CULTIVATION SYSTEM**
Spurred cordon

**CULTIVATION DENSITY IN PLANTS PER HA**
7 000

**GRAPE YIELD OF EACH PLANT**
0,3 KG

**DATE OF HARVEST**
October 6th (PS) - October 22nd (PB)

**TYPE OF FERMENTATION VATS**
Slavonian oak casks

**FERMENTATION TEMPERATURE**
Max 25°C

**FERMENTATION AND MACERATION TIME**
10 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**
2 000

**La Fiorita** Podere Bellavista, 53024 Montalcino SI • +39 0577 835657 • info@lafiorita.com