


# Rosso di Montalcino

**2019**

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**
2019

**DESIGNATION OF ORIGIN**
DOC

**GRAPE VARIETIES**
Sangiovese

**PRODUCTION AREA**
Montalcino · Loc. Castelnuovo dell'Abate

**VINEYARD NAME**
Poggio al Sole, Giardinello and 35% purchase grape from Poggio d'Arna ("in Fermage" Vineyard)

**SURFACE**
5 HA (PS & G) + 2 (PA)

**EXPOSURE**
South on all the vineyards

**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**
0,8 KG

**DATE OF HARVEST**
September 16th (PS) - August 10th (PA) - September 19th (G)

**TYPE OF FERMENTATION VATS**
Concrete

**FERMENTATION TEMPERATURE**
Max 24°C

**FERMENTATION AND MACERATION TIME**
18 days

**OPERATIONS DURING MACERATION**
Delestage

**TYPE OF YEASTS**
Selected

**TYPE AND CAPACITY OF AGEING CASKS**
12 Months French oak Botte 37hl-26hl

**AGEING TIME**
12 months in wood, 2 months in steel, 2 months in the bottle before release

**NUMBER OF BOTTLES PRODUCED**
18 000