



# Rosso di Montalcino

2019



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

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