

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