



Rosso di Montalcino

2020



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

2020

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

6500

GRAPE YIELD OF EACH PLANT

0,9KG

DATE OF HARVEST

September 9th (PS) - August 30th (PA) - September 15th (G)

TYPE OF FERMENTATION VATS

Concrete

FERMENTATION TEMPERATURE

Max 24°C

FERMENTATION AND MACERATION TIME

18 days

OPERATIONS DURING MACERATION

Delestage

TYPE OF YEASTS

Indegenious

TYPE AND CAPACITY OF AGEING CASKS

10 Months French oak Botte 37hl-26hl

AGEING TIME

12 months in wood, 2 months in concrete, 2 months in the bottle before release

NUMBER OF BOTTLES PRODUCED

18 000