


# Rosso di Montalcino

**2021**

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**
2021

**DESIGNATION OF ORIGIN**
DOC

**GRAPE VARIETIES**
Sangiovese

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

**VINEYARD NAME**
Collesorbo, Giardinello

**SURFACE**
5 HA (C & G)

**EXPOSURE**
South on all the vineyards

**ALTITUDE (METER)**
220 (C) - 270 (G)

**SOIL**
Tufo - clay (C), Sandy Clay (G)

**CULTIVATION SYSTEM**
Spurred cordon

**CULTIVATION DENSITY IN PLANTS PER HA**
6500

**GRAPE YIELD OF EACH PLANT**
1KG

**DATE OF HARVEST**
September 7th (C) - September 14th (G)

**TYPE OF FERMENTATION VATS**
Concrete 50hl

**FERMENTATION TEMPERATURE**
Max 24°C

**FERMENTATION AND MACERATION TIME**
24 days

**OPERATIONS DURING MACERATION**
Delestage

**TYPE OF YEASTS**
Indegenious

**TYPE AND CAPACITY OF AGEING CASKS**
10 Months French oak Botte Grande

**AGEING TIME**
12 months

**NUMBER OF BOTTLES PRODUCED**
10 000

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