



Brunello di Montalcino

2017

Our crafted Brunello by La Fiorita are the most genuine expression of Sangiovese coming from our different vineyards. The composed blends of these diverse extractions bring a delicate complexity to the harmonious wine respecting the characteristic of the vintages. Aged 3 years in large botte, then 1 more in the bottle before being released, they are the DNA behind La Fiorita.

VINTAGE

2017

DESIGNATION OF ORIGIN

DOCG

GRAPE VARIETIES

Sangiovese

PRODUCTION AREA

Montalcino • Loc. Castelnuovo dell'Abate

VINEYARD NAME

Poggio al Sole (South), Pian Bossolino (East), Giardinello (West)

SURFACE

9 HA

EXPOSURE

South (P.S.), South-East (P.B.), South (G)

ALTITUDE (METER)

220 (P.S.) - 360 (P.B.) - 250 (G)

SOIL

Calcareous-red and grey clay (P.S.), clay loam- galestro (P.B.), sandy clay loam (G)

AGRICULTURE PRACTICE

Organic

CULTIVATION SYSTEM

Spurred cordon (PS & PB)-guyot (G)

GRAPE YIELD OF EACH PLANT

0,6 KG

DATE OF HARVEST

September 6th (P.S.) - September 15th- (PB) -
September 13th- (G)

TYPE OF FERMENTATION VATS

Slavonian oak casks

FERMENTATION AND MACERATION TIME

18 days (PB)- 30 days (PS & G)

FERMENTATION TEMPERATURE

Max 25°C

OPERATIONS DURING MACERATION

Pump over and delestage

TYPE OF YEASTS

Selected

TYPE AND CAPACITY OF AGEING CASKS

French oak botte 26 hl & 37 hl

AGEING TIME

36 months in wood, 2 months in concrete before bottling, 8th months in the bottle before release

NUMBER OF BOTTLES PRODUCED

20 000



CULTIVATION DENSITY IN PLANTS PER HA
7.000