



Brunello di Montalcino

2018

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

2018

DESIGNATION OF ORIGIN

DOCG

GRAPE VARIETIES

Sangiovese

PRODUCTION AREA

Montalcino • Loc. Castelnuovo dell'Abate

VINEYARD NAME

Collosorbo (South), Pian Bossolino (East), Giardinello (West)

SURFACE

9 HA

EXPOSURE

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

ALTITUDE (METER)

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

SOIL

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

AGRICULTURE PRACTICE

Organic

CULTIVATION SYSTEM

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

CULTIVATION DENSITY IN PLANTS PER HA

6 500

GRAPE YIELD OF EACH PLANT

0,6 KG

DATE OF HARVEST

September 13th-18th (Col) - September 20th- (PB) - September 28th- (G)

TYPE OF FERMENTATION VATS

Slavonian oak casks

FERMENTATION AND MACERATION TIME

18 days (PB)- 30 days (Col & 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

22 000