



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 Fergame" 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