



Brunello di Montalcino

"Fiore Di NO"

2015

Fiore di NO is Natalie Oliveros's thumbprint on La Fiorita to select and extract the essences of 3 of 4 of our vineyards: Pian Bossolino (360m), Giardinello (360m) and Collesorbo vineyard (220m). Made only on exceptional vintages, the diversity of soils carried by the Sangiovese from these 3 parcels give birth to wines where Natalie Oliveros has extracted the purest contrast between profound texture and freshness. She then blends these unique essences together to transform these singularities into a unity that is: Fiore di NO Brunello

VINTAGE

2015

DESIGNATION OF ORIGIN

DOCG

GRAPE VARIETIES

Sangiovese

PRODUCTION AREA

Montalcino • Loc. Castelnuovo dell'Abate

VINEYARD NAME

Poggio al Sole, Pian Bossolino

SURFACE

7 HA

EXPOSURE

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

ALTITUDE (METER)

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

SOIL

Tuff - clay (P.S.), galestro (P.B.)

AGRICULTURE PRACTICE

Organic

CULTIVATION DENSITY IN PLANTS PER HA/CULTIVATION SYSTEM

7.000 / Spurred Cordon

GRAPE YIELD OF EACH PLANT

0,7 KG

DATE OF HARVEST

September 24th (P.S.) - September 25th 26th (P.B.)

TYPE OF FERMENTATION VATS

Slavonian oak casks

FERMENTATION AND MACERATION TIME

18 days

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

AGEING TIME

24 months in wood, 4 months in steel before bottling.
Bottled July 2018, released January 2020.

NUMBER OF BOTTLES PRODUCED

3 500