



Brunello di Montalcino

"Fiore Di NO"

2018

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

2018

DATE OF HARVEST

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

DESIGNATION OF ORIGIN

DOCG

TYPE OF FERMENTATION VATS

Slavonian oak casks

GRAPE

VARIETIES

Sangiovese

FERMENTATION AND MACERATION TIME

18 days (PB); 30 days (COL & G)

PRODUCTION AREA

Montalcino • Loc. Castelnuovo dell'Abate

FERMENTATION TEMPERATURE

Max 25°C

VINEYARD NAME

Blend of Micro parcels from Collosorbo (South), Pian
Bossolino (East), Giardinello (South)

OPERATIONS DURING MACERATION

Pump over and delestage

SURFACE IN HA HARVESTED

2 HA Collosorbo (Crete) 76% Giardinello 19% Pian
Bossolino 5%

TYPE OF YEASTS

Selected

ALTITUDE (METER)

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

TYPE AND CAPACITY OF AGEING CASKS

French oak botte 26 hl-37hl

SOIL

Red and grey clay, calcareous (Col); clay loam, galestro
(PB); sandy clay loam (G)

AGEING TIME

36 months in wood, 4 months in concrete before
bottling. Bottled July 2020, released January 2022.

CULTIVATION DENSITY IN PLANTS PER HA / CULTIVATION SYSTEM AND PRACTICES

6 500 / Spurred Cordon ; Guyot Giardinello/ Organic
cultivation

NUMBER OF BOTTLES PRODUCED

3 200



GRAPE YIELD OF EACH PLANT

0,6 KG