



Brunello di Montalcino

2021

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

2021

DESIGNATION OF ORIGIN

DOCG

GRAPE VARIETIES

Sangiovese

PRODUCTION AREA

Montalcino · Loc. Castelnuovo dell'Abate

VINEYARD NAME

Blend of parcels: Collesorbo (South), Pian Bossolino (East), Giardinello (West)

ALTITUDE (METER)

220 (CL) - 360 (PB) - 280 (G)

SOIL

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

CULTIVATION DENSITY IN PLANTS PER HA / CULTIVATION SYSTEM AND PRACTICES

6 500 / Spurred Cordon ; Guyot Giardinello/ Organic cultivation

GRAPE YIELD OF EACH PLANT

0,90 KG

DATE OF HARVEST

Sep 7 (CL) - Sep 14/27 (G) - Sep 30/Oct 1 (PB)

TYPE OF FERMENTATION VATS

Cement Tanks

FERMENTATION TEMPERATURE

Max 24°C

OPERATIONS DURING MACERATION

Pump over and delestage

TYPE OF YEASTS

Indigenous

TYPE AND CAPACITY OF AGEING CASKS

Botti 26 hl to 52hl

AGEING TIME

36 months in wood, 4 months in concrete. Bottled May 2025, release January 2026.

NUMBER OF BOTTLES PRODUCED

32.000