



Rosso di Montalcino

2022



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

2022

DESIGNATION OF ORIGIN

DOC

GRAPE VARIETIES

Sangiovese

PRODUCTION AREA

Montalcino - Loc. Castelnuovo dell' Abate

VINEYARD NAME

Collesorbo; Giardinello; Poggio d' Arna ("en fermage" & Grape Purchase)

SURFACE

5 HA (Collesorbo; Giardinello; Poggio d' Arna)

EXPOSURE

South on all the vineyards

ALTITUDE (METER)

220 (C) - 270 (G) -450 (PA)

SOIL

tuff – calcareous clay (C); sandy clay (G); Clay loam (PA)

CULTIVATION SYSTEM

Spurred cordon & Guyot for Giardinello

CULTIVATION DENSITY IN PLANTS PER HA

6500

GRAPE YIELD OF EACH PLANT

1KG

DATE OF HARVEST

Aug 26 (C)- Sep 14 (G) – Sep 22 (PA)

TYPE OF FERMENTATION VATS

Concrete 50hl

FERMENTATION TEMPERATURE

Max 20°C

FERMENTATION AND MACERATION TIME

24 days

OPERATIONS DURING MACERATION

Delestage

TYPE OF YEASTS

Indegenious

TYPE AND CAPACITY OF AGEING CASKS

10 Months French oak Botte Grande

AGEING TIME

12 months in Concrete

NUMBER OF BOTTLES PRODUCED

10 000