

Rosso di Montalcino

2023

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
2023

DESIGNATION OF ORIGIN
DOC

GRAPE VARIETIES
Sangiovese

PRODUCTION AREA
Montalcino · Loc. Castelnuovo dell'Abate

VINEYARD NAME
Collesorbo; Pian Bossolino; Osteriaccia

SURFACE
2.4 Ha (Co); 3 Ha (PB); 2 Ha (O)

EXPOSURE
South (CO); South-East (PB); South (O)

ALTITUDE (METER)
220 (C) - 360 (PB) - 310 (O)

SOIL
calcareous clay (C); clay loam, siltstones (PB); sandy clay (O)

CULTIVATION SYSTEM
Spurred cordon (CL & PB); Guyot (O)

CULTIVATION DENSITY IN PLANTS PER HA
6500

GRAPE YIELD OF EACH PLANT
1KG

DATE OF HARVEST
Sep 5 (C)- Sep 28 (PB) – Sep 22 (O)

TYPE OF FERMENTATION VATS
Concrete

FERMENTATION TEMPERATURE
Max 24°C

FERMENTATION AND MACERATION TIME
20 days

OPERATIONS DURING MACERATION
Delestage

TYPE OF YEASTS
Indigenous

TYPE AND CAPACITY OF AGEING CASKS
10 Months French oak Botte Grande

AGEING TIME
12 months in Concrete

NUMBER OF BOTTLES PRODUCED
10 000

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