



# Brunello di Montalcino

2016



Fiore di NO is Natalie Oliveros' 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

2016

## DATE OF HARVEST

September 28th (P.S.) - October 6th- (PB) - October 14th- (G)

## DESIGNATION OF ORIGIN

DOCG

## TYPE OF FERMENTATION VATS

Slavonian oak casks

## GRAPE VARIETIES

Sangiovese

## FERMENTATION AND MACERATION TIME

20 days

## PRODUCTION AREA

Montalcino · Loc. Castelnuovo dell' Abate

## FERMENTATION TEMPERATURE

Max 25°C

## VINEYARD NAME

Poggio al Sole (South), Pian Bossolino (East), Giardinello (South)

## OPERATIONS DURING MACERATION

Pump over and delestage

## SURFACE IN HA HARVESTED

2 HA (Poggio al Sole 17%, Pian Bossolino 55%, Giardinello 28%)

## TYPE OF YEASTS

Selected

## ALTITUDE (METER)

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

## TYPE AND CAPACITY OF AGEING CASKS

French oak botte 26 hl

## SOIL

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

## AGEING TIME

24 months in wood, 4 months in steel before bottling. Bottled July 2019, released january 2021.

## CULTIVATION DENSITY IN PLANTS PER HA / CULTIVATION SYSTEM AND PRACTICES

7.000 / Spurred Cordon / Organic cultivation

## NUMBER OF BOTTLES PRODUCED

5000

## GRAPE YIELD OF EACH PLANT

0,7 KG