Brunello di Montalcino

2009

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
2009

DESIGNATION OF ORIGIN
DOCG

GRAPE VARIETIES
Sangiovese

PRODUCTION AREA
Montalcino · Loc. Castelnuovo dell'Abate

VINEYARD NAME
Poggio al Sole, Pian Bossolino

SURFACE
7 HA

EXPOSURE
South-East (P.B.), South (P.S.)

ALTITUDE (METER)
220 (P.S.) - 360 (P.B.)

SOIL
Tufo - clay (P.S.), galestro (P.B.)

CULTIVATION SYSTEM
Spurred cordon

CULTIVATION DENSITY IN PLANTS PER HA
7.000

GRAPE YIELD OF EACH PLANT
0,5 KG

DATE OF HARVEST
September 22nd (P.S.) - October 7th (P.B.)

TYPE OF FERMENTATION VATS
Slavonian oak casks

FERMENTATION TEMPERATURE
Max 25°C

FERMENTATION AND MACERATION TIME
13 days

OPERATIONS DURING MACERATION
Pump over and delestage

TYPE OF YEASTS
Selected

TYPE AND CAPACITY OF AGEING CASKS
French oak 5 hl, 30% new

AGEING TIME
12 months in French Oak 5hl 30% new, 12 months in Slavonian Oak before bottling, 2 years in bottle before release

NUMBER OF BOTTLES PRODUCED
15 000