Brunello di Montalcino

2016

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
2016

DESIGNATION OF ORIGIN
DOCG

GRAPE VARIETIES
Sangiovese

PRODUCTION AREA
Montalcino · Loc. Castelnuovo dell'Abate

VINEYARD NAME
Poggio al Sole (South), Pian Bossolino (East), Giardinello (West)

SURFACE
7 HA

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

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

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

AGRICULTURE PRACTICE
Organic

CULTIVATION SYSTEM
Spurred cordon

CULTIVATION DENSITY IN PLANTS PER HA
7.000

GRAPE YIELD OF EACH PLANT
0,7 KG

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

TYPE OF FERMENTATION VATS
Slavonian oak casks

FERMENTATION AND MACERATION TIME
20 days

FERMENTATION TEMPERATURE
Max 25°C

OPERATIONS DURING MACERATION
Pump over and delestage

TYPE OF YEASTS
Selected

TYPE AND CAPACITY OF AGEING CASKS
French oak botte 26 hl & 37 hl

AGEING TIME
24 months in wood, 4 months in steel before bottling, 18th months in the bottle before release

NUMBER OF BOTTLES PRODUCED
21 600