Brunello di Montalcino

2017

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
2017

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
9 HA

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

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

SOIL
Calcarous-red and grey clay (P.S.), clay loam- galestro (P.B.), sandy clay loam (G)

AGRICULTURE PRACTICE
Organic

CULTIVATION SYSTEM
Spurred cordon (PS & PB)-guyot (G)

CULTIVATION DENSITY IN PLANTS PER HA
7.000

GRAPE YIELD OF EACH PLANT
0,6 KG

DATE OF HARVEST
September 6th (P.S.) - September 15th- (PB) - September 13th- (G)

TYPE OF FERMENTATION VATS
Slavonian oak casks

FERMENTATION AND MACERATION TIME
18 days (PB)- 30 days (PS & G)

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
36 months in wood, 2 months in concrete before bottling, 8th months in the bottle before release

NUMBER OF BOTTLES PRODUCED
20 000