



# 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