# Brunello di Montalcino

**2019**

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**
2019

**DESIGNATION OF ORIGIN**
DOCG

**GRAPE VARIETIES**
Sangiovese

**PRODUCTION AREA**
Montalcino · Loc. Castelnuovo dell'Abate

**VINEYARD NAME**
Collosorbo (South), Pian Bossolino (East), Giardinello (West)

**SURFACE**
9 HA

**EXPOSURE**
South (Col), South-East (P.B.), South (G)

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

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

**AGRICULTURE PRACTICE**
Organic

**CULTIVATION SYSTEM**
Spurred cordon (Col & PB)-guyot (G)

**CULTIVATION DENSITY IN PLANTS PER HA**
6 500

**GRAPE YIELD OF EACH PLANT**
0,9 KG

**DATE OF HARVEST**
September 16th (Col) - October1st(PB) - September 19th-27th (G)

**TYPE OF FERMENTATION VATS**
Concrete Tanks

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

**FERMENTATION TEMPERATURE**
Max 24°C

**OPERATIONS DURING MACERATION**
Pump over and delestage

**TYPE OF YEASTS**
Indigenous

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

**AGEING TIME**
36 months in wood, 4 months in concrete, 8th months in the bottle before release

**NUMBER OF BOTTLES PRODUCED**
32 000