Brunello di Montalcino

2021

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
2021

DESIGNATION OF ORIGIN
DOCG

GRAPE VARIETIES
Sangiovese

PRODUCTION AREA
Montalcino · Loc. Castelnuovo dell'Abate

VINEYARD NAME
Blend of parcels: Collesorbo (South), Pian Bossolino (East), Giardinello (West)

ALTITUDE (METER)
220 (CL) - 360 (PB) - 280 (G)

SOIL
Red and grey clay, calcareous (CL); clay loam/ calcareous, galestro (PB); sandy clay loam (G)

CULTIVATION DENSITY IN PLANTS PER HA / CULTIVATION SYSTEM AND PRACTICES
6 500 / Spurred Cordon ; Guyot Giardinello/ Organic cultivation

GRAPE YIELD OF EACH PLANT
0,90 KG

DATE OF HARVEST
Sep 7 (CL) - Sep 14/27 (G) - Sep 30/Oct 1 (PB)

TYPE OF FERMENTATION VATS
Cement Tanks

FERMENTATION TEMPERATURE
Max 24°C

OPERATIONS DURING MACERATION
Pump over and delestage

TYPE OF YEASTS
Indigenous

TYPE AND CAPACITY OF AGEING CASKS
Botti 26 hl to 52hl

AGEING TIME
36 months in wood, 4 months in concrete. Bottled May 2025, release January 2026.

NUMBER OF BOTTLES PRODUCED
32.000