



# Rosso di Montalcino

2017



Unser Rosso Di Montalcino La Fiorita wird aus Weintrauben von Brunello hergestellt. Sie sind eine großartige Einführung in Sangiovese aus Montalcino und La Fiorita. 20 Monaten gealtert vor dem Verkauf wird er Sie verführen um mit unserem Brunello noch weiter gehen zu wollen.

## VINTAGE

2017

## DESIGNATION OF ORIGIN

DOC

## GRAPE VARIETIES

Sangiovese

## PRODUCTION AREA

Montalcino - Loc. Castelnuovo dell' Abate

## VINEYARD NAME

Poggio al Sole, Giardinello, Pian Bossonlino

## SURFACE

8 HA

## EXPOSURE

South, South-East, South West

## ALTITUDE (METER)

220 (PS) - 270 (G) - (360 PB)

## SOIL

Tufo - clay (PS), Sandy Clay (G), Galestro (PB)

## CULTIVATION SYSTEM

Spurred cordon

## CULTIVATION DENSITY IN PLANTS PER HA

6 500

## GRAPE YIELD OF EACH PLANT

0,4 KG

## DATE OF HARVEST

September 5th (PS) - September 14th (PB) - October 13th (G)

## TYPE OF FERMENTATION VATS

Slavonian oak casks

## FERMENTATION TEMPERATURE

Max 25°C

## FERMENTATION AND MACERATION TIME

12 days

## OPERATIONS DURING MACERATION

Pump over and Delestage

## TYPE OF YEASTS

Selected

## TYPE AND CAPACITY OF AGEING CASKS

French oak 5hl third use

## AGEING TIME

10 months in wood, 2 months in steel, 10 months in the bottle before release

## NUMBER OF BOTTLES PRODUCED

3 300