



Rosso di Montalcino

2016



Our Rosso Di Montalcino La Fiorita is made from Brunello vineyards grapes. They express a great introduction to Sangiovese from Montalcino and La Fiorita. Aged 20 months before being released, their balance will bring an experience of wanting to go further with our Brunello.

VINTAGE

2016

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

1,2 KG

DATE OF HARVEST

September 16th (PS) - October 6th (PB) - October 12th (G)

TYPE OF FERMENTATION VATS

Slavonian oak casks

FERMENTATION TEMPERATURE

Max 25°C

FERMENTATION AND MACERATION TIME

20 days

OPERATIONS DURING MACERATION

Pump over and Delestage

TYPE OF YEASTS

Selected

TYPE AND CAPACITY OF AGEING CASKS

French oak 5hl second use

AGEING TIME

10 months in wood, 4 months in steel, 10 months in the bottle before release

NUMBER OF BOTTLES PRODUCED

10 200