

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

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