# Rosso di Montalcino

**2019**

Nos Rosso di Montalcino La Fiorita sont assemblés à partir de Sangiovese issu de vignobles Brunello. Ils expriment parfaitement une élégante introduction au Sangiovese provenant de Montalcino et de La Fiorita. Vieillis 20 mois avant la mise sur le marché, leurs équilibres apportera une expérience aux désirs de vouloir aller plus loin dans nos vins et découvrir nos Brunello.

**VINTAGE**
2019

**DESIGNATION OF ORIGIN**
DOC

**GRAPE VARIETIES**
Sangiovese

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

**VINEYARD NAME**
Poggio al Sole, Giardinello and 30% purchase grape from Poggio d'Arna ("in Fermage" Vineyard)

**SURFACE**
5 HA (PS & G) + 2 (PA)

**EXPOSURE**
South on all the vineyards

**ALTITUDE (METER)**
220 (PS) - 270 (G) - (450 PA)

**SOIL**
Tufo - clay (PS), Sandy Clay (G), Clay Loam (PA)

**CULTIVATION SYSTEM**
Spurred cordon

**CULTIVATION DENSITY IN PLANTS PER HA**
7.000

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

**DATE OF HARVEST**
September 20th (PS) - September 27th (PA) - October 4th (G)

**TYPE OF FERMENTATION VATS**
Slavonian oak casks

**FERMENTATION TEMPERATURE**
Max 25°C

**FERMENTATION AND MACERATION TIME**
18 days

**OPERATIONS DURING MACERATION**
Delestage

**TYPE OF YEASTS**
Selected

**TYPE AND CAPACITY OF AGEING CASKS**
10 Months French oak Botte 37hl

**AGEING TIME**
10 months in wood, 2 months in steel, 10 months in the bottle before release

**NUMBER OF BOTTLES PRODUCED**
17.300

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