

Rosso di Montalcino

2022

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 verfuehren um mit unserem Brunello noch weiter gehen zu wollen.

VINTAGE
2022

DESIGNATION OF ORIGIN
DOC

GRAPE VARIETIES
Sangiovese

PRODUCTION AREA
Montalcino · Loc. Castelnuovo dell'Abate

VINEYARD NAME
Collesorbo; Giardinello; Poggio d'Arna ("en fermage" & Grape Purchase)

SURFACE
5 HA (Collesorbo; Giardinello; Poggio d'Arna)

EXPOSURE
South on all the vineyards

ALTITUDE (METER)
220 (C) - 270 (G) -450 (PA)

SOIL
tuff – calcareous clay (C); sandy clay (G); Clay loam (PA)

CULTIVATION SYSTEM
Spurred cordon & Guyot for Giardinello

CULTIVATION DENSITY IN PLANTS PER HA
6500

GRAPE YIELD OF EACH PLANT
1KG

DATE OF HARVEST
Aug 26 (C)- Sep 14 (G) – Sep 22 (PA)

TYPE OF FERMENTATION VATS
Concrete 50hl

FERMENTATION TEMPERATURE
Max 20°C

FERMENTATION AND MACERATION TIME
24 days

OPERATIONS DURING MACERATION
Delestage

TYPE OF YEASTS
Indegenious

TYPE AND CAPACITY OF AGEING CASKS
10 Months French oak Botte Grande

AGEING TIME
12 months in Concrete

NUMBER OF BOTTLES PRODUCED
10 000

La Fiorita Podere Bellavista, 53024 Montalcino SI • +39 0577 835657 • info@lafiorita.com