



# Rosso di Montalcino

2022



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

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