



Rosso di Montalcino

2023

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

2023

DESIGNATION OF ORIGIN

DOC

GRAPE VARIETIES

Sangiovese

PRODUCTION AREA

Montalcino · Loc. Castelnuovo dell'Abate

VINEYARD NAME

Collesorbo; Pian Bossolino; Osteriaccia

SURFACE

2.4 Ha (Co); 3 Ha (PB); 2 Ha (O)

EXPOSURE

South (CO); South-East (PB); South (O)

ALTITUDE (METER)

220 (C) - 360 (PB) - 310 (O)

SOIL

calcareous clay (C); clay loam, siltstones (PB); sandy clay (O)

CULTIVATION SYSTEM

Spurred cordon (CL & PB); Guyot (O)

CULTIVATION DENSITY IN PLANTS PER HA

6500

GRAPE YIELD OF EACH PLANT

1KG

DATE OF HARVEST

Sep 5 (C)- Sep 28 (PB) – Sep 22 (O)

TYPE OF FERMENTATION VATS

Concrete

FERMENTATION TEMPERATURE

Max 24°C

FERMENTATION AND MACERATION TIME

20 days

OPERATIONS DURING MACERATION

Delestage

TYPE OF YEASTS

Indigenous

TYPE AND CAPACITY OF AGEING CASKS

10 Months French oak Botte Grande

AGEING TIME

12 months in Concrete

NUMBER OF BOTTLES PRODUCED

10 000