



# Brunello di Montalcino

2019



Fiore di NO is Natalie Oliveros' thumbprint on La Fiorita to select and extract the essences of 3 of 4 of our vineyards: Pian Bossolino (360m), Giardinello (360m) and Collesorbo vineyard (220m). Made only on exceptional vintages, the diversity of soils carried by the Sangiovese from these 3 parcels give birth to wines where Natalie Oliveros has extracted the purest contrast between profound texture and freshness. She then blends these unique essences together to transform these singularities into a unity that is: Fiore di NO Brunello

## VINTAGE

2019

## DATE OF HARVEST

September 16th (COL) - October 1st- (PB) - September 19/27th- (G)

## DESIGNATION OF ORIGIN

DOCG

## TYPE OF FERMENTATION VATS

Concrete Tanks

## GRAPE VARIETIES

Sangiovese

## FERMENTATION TEMPERATURE

Max 24°C

## PRODUCTION AREA

Montalcino - Loc. Castelnuovo dell'Abate

## OPERATIONS DURING MACERATION

Pump over and delestage

## VINEYARD NAME

Blend of Micro parcels from Collosorbo 46 % (South), Pian Bossolino 15% (East), Giardinello 39% (South)

## TYPE OF YEASTS

Indigenous

## ALTITUDE (METER)

220 (P.S.) - 360 (Col) -250 (G)

## TYPE AND CAPACITY OF AGEING CASKS

French oak botte 26 hl-52hl

## SOIL

Red and grey clay, calcareous (Col); clay loam, galestro (PB); sandy clay loam (G)

## AGEING TIME

36 months in wood, 4 months in concrete. Bottled June 2023, release january 2024.

## CULTIVATION DENSITY IN PLANTS PER HA / CULTIVATION SYSTEM AND PRACTICES

6 500 / Spurred Cordon ; Guyot Giardinello/ Organic cultivation

## NUMBER OF BOTTLES PRODUCED

3 200

## GRAPE YIELD OF EACH PLANT

0,90 KG