

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

DESIGNATION OF ORIGIN
DOCG

GRAPE VARIETIES
Sangiovese

PRODUCTION AREA
Montalcino · Loc. Castelnuovo dell'Abate

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

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

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

CULTIVATION DENSITY IN PLANTS PER HA / CULTIVATION SYSTEM AND PRACTICES
6 500 / Spurred Cordon ; Guyot Giardinello/ Organic cultivation

GRAPE YIELD OF EACH PLANT
0,90 KG

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

TYPE OF FERMENTATION VATS
Concrete Tanks

FERMENTATION TEMPERATURE
Max 24°C

OPERATIONS DURING MACERATION
Pump over and delestage

TYPE OF YEASTS
Indigenous

TYPE AND CAPACITY OF AGEING CASKS
French oak botte 26 hl-52hl

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

NUMBER OF BOTTLES PRODUCED
3 200