

Brunello di Montalcino 2020 – La Fiorita

Grapes: Sangiovese

Production area: Montalcino

Vineyard name: blend of Collesorbo, Pian Bossolino and Giardinello

Surface in Ha: 9

Exposure: South (CL); South-East (PB); South-West (G)

Altitude in m: 180 (CL); 360 (PB); 270 (G)

Type of soil: Red and grey clay, calcareous (CL); clay loam, galestro (PB); sandy clay loam (G)

Cultivation system: Spurred cordon (CL & PB) ; Guyot (G)

Cultivation density in plants per Ha: 6.500

Grape yield of each plant in kg: 0,90

Period of harvest: Sep 16 (CL); Sep 19/27 (G); Oct 1 (PB)

Type of fermentation vats: Concrete tanks

Fermentation temperature: Max 24°C

Fermentation and maceration time: 28 days (PB & G); 22 days (CL)

Operations during maceration: pump over and delestage

Type of yeasts: Indigenous

Type and capacity of ageing casks: French oak barrels 26 hl to 52 hl

Ageing time: 36 months in wood, 4 months in concrete, 8 months in bottle before releasing

Number of bottles produced: 32.000