



WINEMAKER

Natalie Oliveros and Roberto Cipresso

FARMING

Organic

VARIETALS

Sangiovese

FEATURES

Bottle, Cork

AVAILABLE SIZES (L)

0.750



La Fiorita

Brunello di Montalcino

ITALY, TUSCANY, MONTALCINO



WINERY OVERVIEW

“There are no compromises or shortcuts to ensure the purest translation from soil to bottle.”
~ Natalie Oliveros

From its foundation in the early nineties, the La Fiorita Estate has always sought to perfect the longevity and aromatic complexity of its Brunello to illustrate the magical harmony between the diverse terroirs, climate and Sangiovese grape - the Star of Montalcino.

In 2011, when Natalie Oliveros acquired and took over the Estate, she orchestrated the shift towards organic viticulture. In 2014, she planted Giardinello, which is an addition to the complementarity of soils with this 3rd vineyard on the west part of the mountain. The organic certification was granted in 2019.

Parallel to the organization of the vineyard, in early 2018 she started the construction of a new winemaking and cellaring facility which stands on the original site of the La Fiorita Estate. This two-level gravity-fed Cantina – aesthetically designed – was completed in time for the 2019 harvest welcoming all four vineyards. This was the only way to preserve the authentic expression of each soil independently from the others using 16 concrete tanks. Once the wines have aged the proper time in 50hl French and Slavonian oak botte, they are selected by Natalie herself to bring the right harmony into the blends of the La Fiorita Brunello.

This new era is now cementing the deep foundation for an exciting future and generations to come.

OUR VINEYARDS

Our vineyards are made of two major parts. The first one, which is called Poggio, is of 3.5 Ha, it faces south-east and is at an altitude of 200 m above sea level, the soil is partially clay and tufo. The second one, Pian Bossolino, is on the east side of the Brunello production area and it has an exceptional position; the vineyard extends for about 3 Ha and has a galestro (stones) soil. Our winemaking is focused on the “terroir” expression of each vineyard, which is emphasized by training the vines to pick up as much as possible from the soil and choosing the right operations exclusively in the vineyard stage of the “wine”. When it comes to cellar operations we simply use the maximum sensibility to let the wine evolve correctly.

VINEYARD

220m elevation vineyard Collosorbo (south-facing); 360m elevation Pian Bossolino (southeast-facing); Giardinello (south-facing). Total vineyard area for Brunello is 9ha.

TERROIR

Soils are calcareous red and grey clay (Collosorbo vineyard), clay loam - galestro (Pian Bossolino vineyard), and sandy clay loam (Giardinello vineyard)

VINIFICATION

Fermentation with indigenous yeast in concrete tanks at max 24°C. 18 days fermentation for grapes from Pian Bossolino vineyard. 30 days fermentation for grapes from Collosorbo and Giardinello vineyards. Pump over and delestage during maceration.

AGING

36 months in French oak 26hl & 36hl, 4 months in concrete, 8th months in bottle

