

Rosso di Montalcino 2023 – La Fiorita

Grapes: Sangiovese (certified organic)

Production area: Montalcino – Castelnuovo dell'Abate

Vineyard name: Collesorbo; Pian Bossolino; Osteriaccia

Surface in Ha: 2.4 (PS) ; 3 (PB); 2 (O)

Exposure: South (CL); South-East (PB); South (O)

Altitude in m: 180 (CL); 360 (PB); 310 (O)

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

Cultivation system: Spurred cordon

Cultivation density in plants per Ha: 6.500

Grape yield of each plant in kg: 1

Period of harvest: Sep 5 (C)- Sep 28 (PB) – Sep 22 (O)

Type of fermentation vats: Concrete tanks

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 in French oak large barrels; 12 months in concrete

Number of bottles produced: 10.000