



Brunello di Montalcino

"Fiore Di NO"

2016

Fiore di NO is Natalie Oliveros's thumbprint on La Fiorita to select and extract the essences of 3 of 4 of our vineyards: Pian Bossolino (360m), Giardinello (360m) and Collo Sorbo Vineyard (220m). 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

2016

DATE OF HARVEST

September 28th (P.S.) - October 6th- (PB) - October 14th- (G)

DESIGNATION OF ORIGIN

DOCG

TYPE OF FERMENTATION VATS

Slavonian oak casks

GRAPE VARIETIES

Sangiovese

FERMENTATION AND MACERATION TIME

20 days

PRODUCTION AREA

Montalcino • Loc. Castelnuovo dell'Abate

FERMENTATION TEMPERATURE

Max 25°C

VINEYARD NAME

Poggio al Sole (South), Pian Bossolino (East), Giardinello (South)

OPERATIONS DURING MACERATION

Pump over and delestage

SURFACE IN HA HARVESTED

2 HA (Poggio al Sole 17%, Pian Bossolino 55%, Giardinello 28%)

TYPE OF YEASTS

Selected

ALTITUDE (METER)

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

TYPE AND CAPACITY OF AGEING CASKS

French oak botte 26 hl

SOIL

Tuff - clay (P.S.), galestro (P.B.), Sandy clay (G)

AGEING TIME

24 months in wood, 4 months in steel before bottling. Bottled July 2019, released January 2021.

CULTIVATION DENSITY IN PLANTS PER HA / CULTIVATION SYSTEM AND PRACTICES

7.000 / Spurred Cordon / Organic cultivation

NUMBER OF BOTTLES PRODUCED

5000

GRAPE YIELD OF EACH PLANT

0,7 KG