



WINEMAKER

Maurizio Castelli

FARMING

Certified Organic

VARIETALS

Sangiovese

ABV

13%

AVAILABLE SIZES (L)

0.750



La Fiorita

Toscana Rosato 'Ninfalia'

ITALY, TUSCANY, TOSCANA ROSATO IGT



ROSE

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

Poggio al Sole, Pian Bossolino and Il Giardinello

TERROIR

Lime & Calcareous clay

VITICULTURE

The fruit for this wine comes from a combination of estate and other vineyards. The estate vineyards are all certified organic, the others, sustainably farmed. The vines average 15 years old (the younger vines of the estate), and are a mix of clones and selection massale, about 4000 vines per hectare. The vines are trained spurred cordon, and the fruit is hand harvested at an average yield of 6000kg/ha. Harvest is early, for freshness.

VINIFICATION

The fruit is destemmed and juice is naturally drained. Fermentation with native yeasts at cool temperatures, lasting approximately 18 days. 1140 magnum bottles produced.

AGING

Aged 6 months in concrete egg.

TASTING NOTES

Rose gold color, fully opened, intense fruit with a floral nose makes this wine a very attractive rosé. The palate is fleshy, full with aromas such as "pêches de vigne", pomegranate, followed by delicate flinty spicy notes. Generous and bright, the feel of wine naturally aged on the lees from the concrete egg brings a very long fresh and aromatic finish. Balanced & quenching.

