



THE WINE

Our vineyards are cultivated with the spurred cordon method and the density is close to 7.000 plants per hectare; the yields are around 800grams of grapes per plant. The harvest generally starts between the last 10 days of September and the first 10 days of October. The fermentation takes place in Slavonian oak vats where the must reaches a maximum temperature of 25°C. The period of maceration between must and grape-skins lasts between 14 and 20 days during which the most common operation is the delestage/rack and return. The wine then spends 24/30 months in French oak casks of 25/35 hectoliters of capacity. There are a few months in stainless steel before the 2 years bottle ageing after which the wine will be released on the market. The Riserva version of our Brunello is the expression of a selection of grapes from one of our vineyards; it goes through a similar ageing process and it's released well beyond the 6 years minimum, by regulation, from the harvest.

Experiencing La Fiorita Brunello di Montalcino in your glass

La Fiorita Sangioveses grapes come from very special vineyard sites. There is added ageing up to 6 years before being released, the wines once opened need time which is key to let the flavors, tastes and structure fall into harmony within your glass. Serve it in a large Burgundy type of glassware at a around 16°C. Brunello La Fiorita can be paired with grilled red meat, game stews or Pici al Ragù.



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MONTALCINO



THE COMPANY

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

This permanent search for excellence drives every choice and action.

From certified organic viticulture to a mix of traditional and modern winemaking, there is no compromises or shortcuts to ensure the purest translation from soil to bottle.

Since 2011, Natalie Oliveros owner of the estate has made it a priority to carry the vineyards to an organic certification. In early 2018 she has embarked on a new step that will refine our standards: the esthetics and layout of a state-of-the-art winemaking and cellaring facility which has commenced on the original site of the La Fiorita estate.

This 2 level gravity-fed Cantina will welcome the 2019 harvest thus cementing new foundation for La Fiorita's exciting future and for the generations to come.

These growing and exciting projects will undoubtedly bring La Fiorita to a level of excellence, a vision envisaged by its founders and pursued by Natalie Oliveros.



ROSSO DI MONTALCINO DOCG

GRAPES: Sangiovese

PRODUCTION AREA:
Montalcino - Loc. Castelnuovo dell'Abate

VINEYARD:
Poggio al Sole; Pian Bossolino;
Giardinello

EXPOSURE:
South (Poggio al Sole);
South-East (Pian Bossolino);
South-West (Giardinello)

AGEING TIME:
10 months in used French oak casks
of 5 hl; 4 months in steel



BRUNELLO DI MONTALCINO DOCG

GRAPES: Sangiovese

PRODUCTION AREA:
Montalcino - Loc. Castelnuovo dell'Abate

VINEYARD:
Poggio al Sole; Pian Bossolino

EXPOSURE:
South (Poggio al Sole);
South-East (Pian Bossolino)

AGEING TIME:
30 months in French oak casks of 25 hl;
4/6 months in steel before bottling



BRUNELLO DI MONTALCINO DOCG RISERVA

GRAPES: Sangiovese

PRODUCTION AREA:
Montalcino - Loc. Castelnuovo dell'Abate

VINEYARD:
Pian Bossolino

EXPOSURE:
South-East

AGEING TIME:
30 months in French oak casks of 25 hl;
4/6 months in steel before bottling;
36 months in bottle before releasing



TERROIR

La Fiorita estate is comprised of four separate, densely planted and complementary vineyards each possessing their own identity. The complex variety of soils, exposures, altitudes and microclimates offer the option to produce single vineyard and specifically selected blends from plots within the parcels, crafting unique Brunello and Rosso di Montalcino.