



LA FIORITA

BRUNELLO DI MONTALCINO
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA'

BRUNELLO DI MONTALCINO

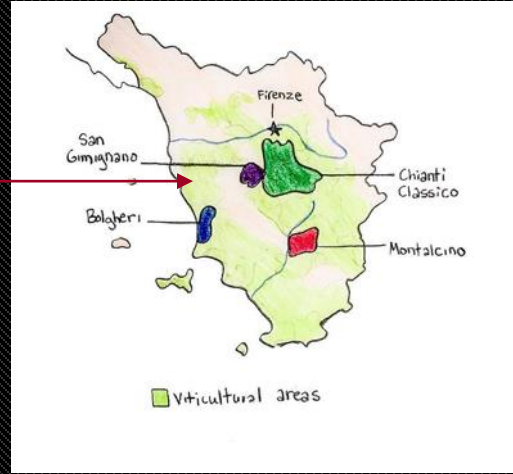


- 24000HA AREA
- 6000HA PLANTED OF VINEYARD
- WHICH INCLUDES 2100HA OF LICENSED BRUNELLO

- 4 APPELLATIONS:
- MOSCADELLO DOC
- BRUNELLO DOCG (1966)
- ROSSO DI MONTALCINO DOC (1983 OFFICIAL)
- SANT'ANTIMO DOC (90's)



WHERE IS MONTALCINO?



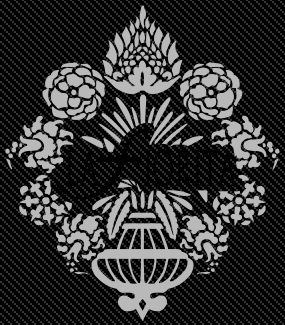


TYPE OF SOILS

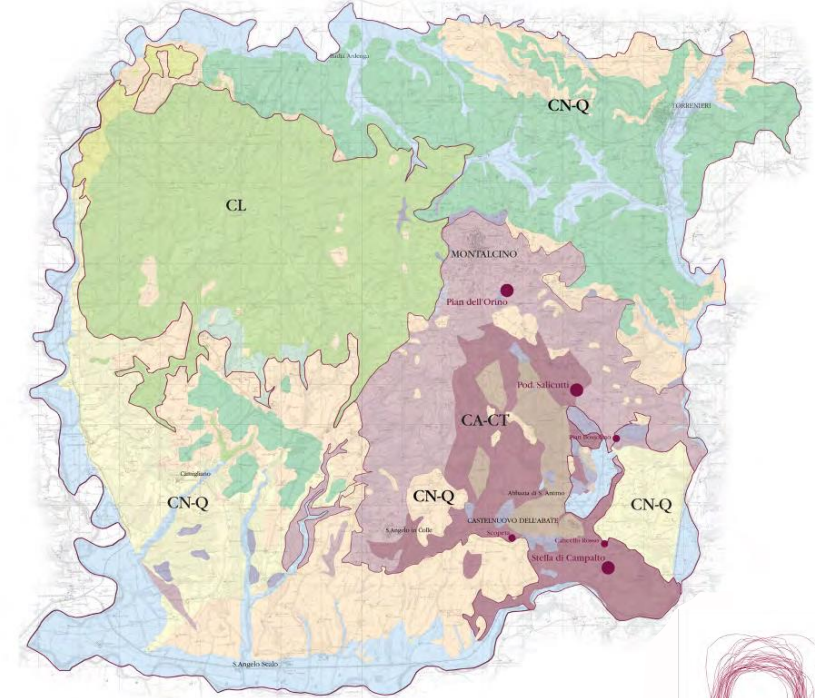
THE TERROIR OF BRUNELLO DI MONTALCINO
IS :

- **A MOSAIC** CHARACTERIZED BY DISTINCTIVE AND DIFFERENT LOCATIONS AND ALTITUDES
- **WHERE:** HILLS FROM THE LOW VALLEY OF THE **VAL D'ORCIA** AND TO THE HIGHER SLOPES OF **MONTE AMIATA**. THIS CREATES MANY VERY DIFFERENT CLIMACTIC AND ENVIRONMENTAL MICRO-ZONES THAT IMPRINT VARIOUS DIFFERENT QUALITIES ON THE GRAPES AND, IN TURN, ON THE TERRAIN OF ESTATES LOCATED VERY NEAR EACH OTHER.





A MOSAIC OF DIVERSITY



spa sangiovese per arnico

The soil map produced by Jan-Hendrik Erbach of Pian dell'Orino, Stella di Campalto and Francesco Leanza of Salicutti.

Galestri (Clay with calcareous Palombini) - clay and silty clay and marl, fine flaky, of changing dark grey to brown colour, interspersed by calcareous layers; gauge less than a meter and of grey colour; sometimes there are intercalations of quaternary sandstones (Tortonico - Cretaceo)

(continental deposits of rivers and lakes) - Deposits constituted by changing levels of crossing stratifications of sandy lime and clayey lime; sometimes intercalations of pebbly layers (Olocene).

Clay and sandy clay - sedimentary deposits constituted by clay and sandy clay

(Sand, sandy clay, conglomerates and breccias) - continental sediments constituted by sands, sandy clay, conglomerates and breccias (Miocene - sup.)

(Sand and clayey sands) - sedimentary deposits constituted by sand, clayey sand with inclusions of conglomerates (Pliocene).

(Formation of Santa Fiora) - Calcarene gradate, fine sandstones and silt, calcareous marlstone and marl (Cretaceo sup. - Paleocene inf.)

(Formation of the clay and limestone) - soils are constituted by clayey slate and foliated silt with intercalations of limestones (Eocene medio - Paleocene)

(Maeigno del Chianti) - Deposits of arenite, layers of flysch of a fine and medium structure with inclusions of clayey - silty layers of different gauges (Miocene inf. - Oligocene sup.).



SANGUE & GIOVE, OR "THE BLOOD OF JUPITER*."

*ROMAIN MYTHOLOGY: KING OF THE ROMAIN GODS AND MEN

- ❖ Brunello is Sangiovese
- ❖ 14 clones of Sangiovese
- ❖ Has naturally a low levels of anthocyanes
- ❖ A difficult grape
- ❖ Needs perfect parameters to perform: climate, soil, man and magic



THE STORY OF LA FIORITA



Creation of La Fiorita by Roberto Cipresso and 2 other partners

The whole 1993 was purchased by Enoteca Pinchiorri 3 Michelin stars

Maurizio Castelli behind the wines that Natalie will put the final word on. First Vintage of Rosso La Fiorita

2017 design and start of a new Cantina to be built on the original site of la Fiorita near Castelnuovo del Abate

1992 1993

1998

2011

2014

2017

2019

First Vintage produced

Natalie Oliveros acquires the winery her Sogno Vero

Plantation of Giardinello vineyard

New Cellar in place



NATALIE OLIVEROS



- ITALIAN GRAND MOTHER
- MADE WINE SINCE AGE 9
- PRIOR ACQUIRING LA FIORITA MADE WINE WITH ROBERTO CIPRESSO ON DIFFERENT PROJECTS CALLED SOGNO
 - ❖ SOGNO UNO (2004) : LAZIO : 70% CESANESE 20% MONTEPULCIANO 10% SANGIOVESE
 - ❖ SOGNO DUE (2005): CAMPANIA : 100% FALAGHINA
 - ❖ SOGNO TRE (2005): BARBERA JULI WINERY (PIEMONT'E)
 - ❖ SOGNO VERO (1998-2011): BRUNELLO DI MONTALCINO



THE TEAM



THE DIVERSITY OF OUR VINEYARDS AND WITHIN EACH VINEYARD



Poggio al Sole crete



Giardinello



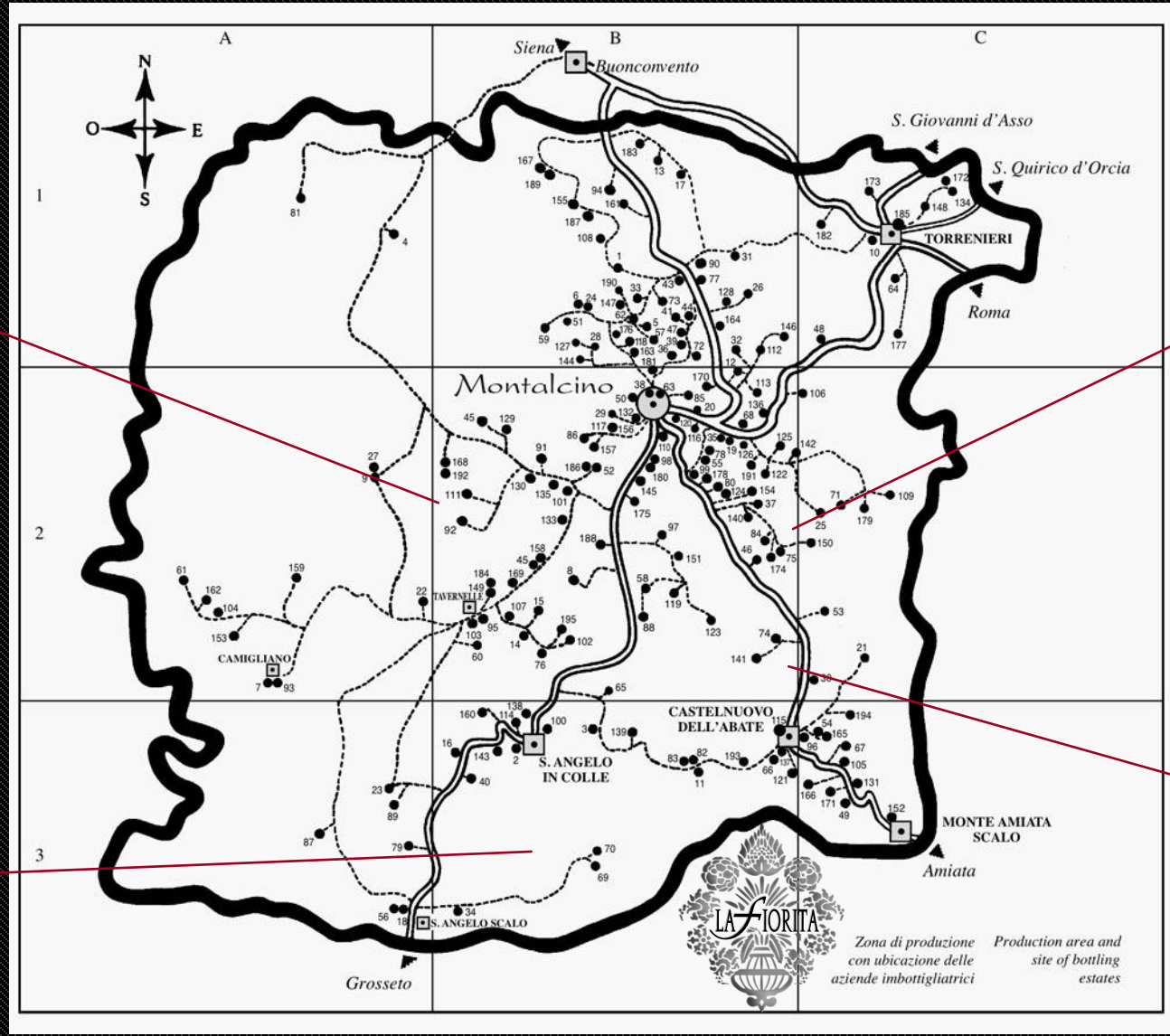
Pian Bossolino



La Fiorita



Poggio al Sole Terra Rossa



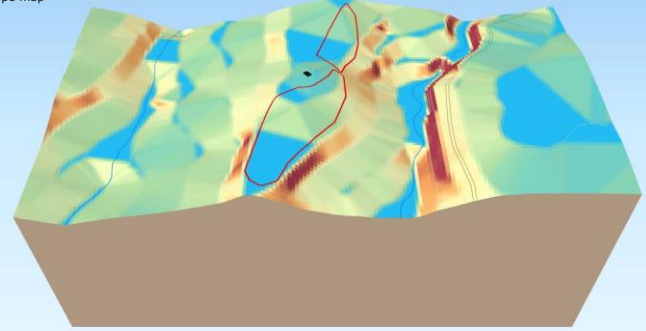


La Ditta

PROECO



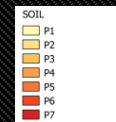
Slope map



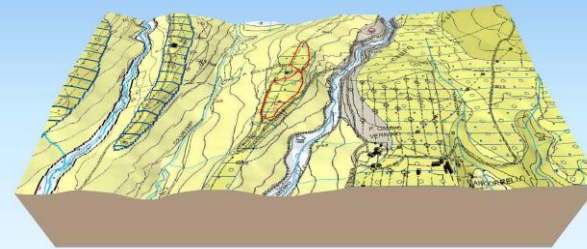
Map of exposure



Map of soils



Geological map



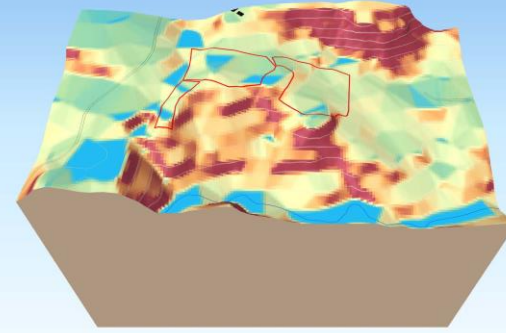


INFORMAZIONE

PROTEZIONE



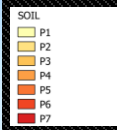
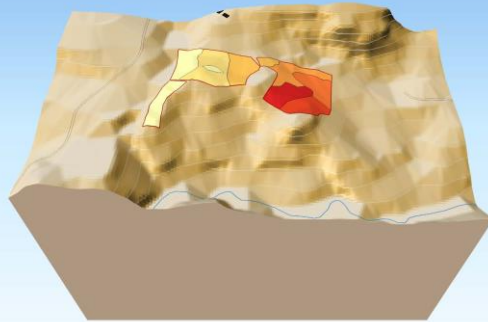
Slope map



Map of exposure



Map of soils



Geological map



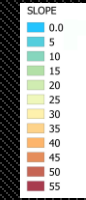
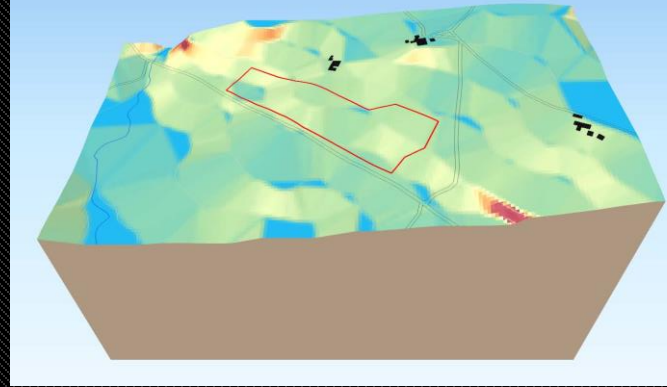


La Fucina

Castellana



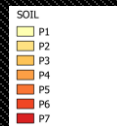
Slope Map



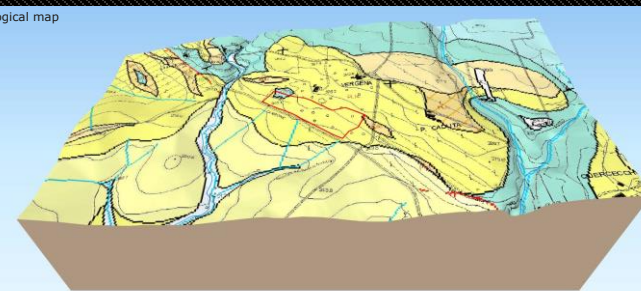
Map of exposure



Map of soils



Geological map



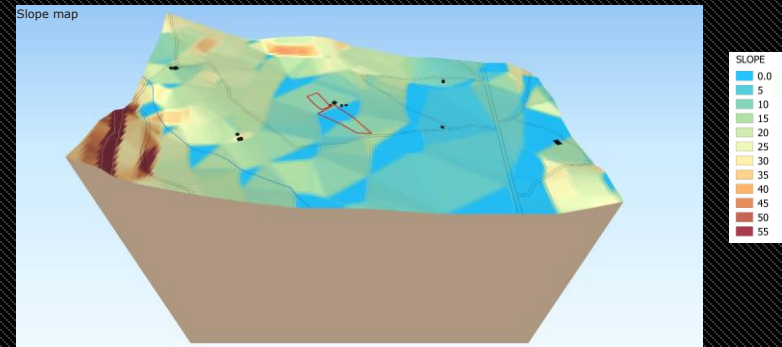


La Fiorita

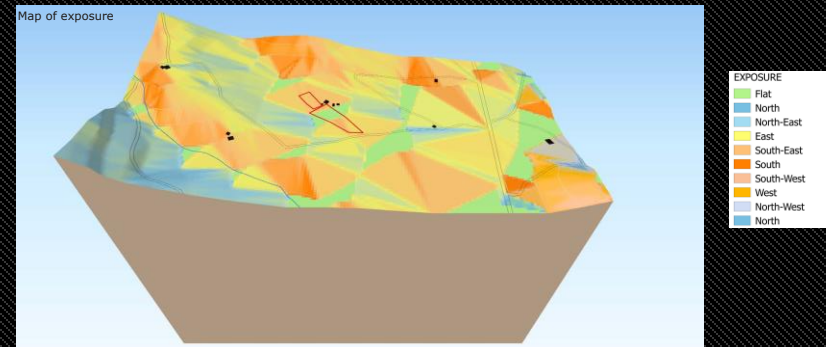
Podderina



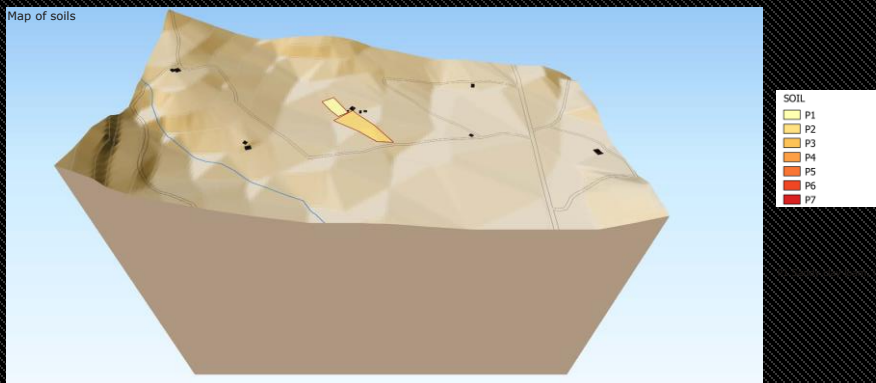
Slope map



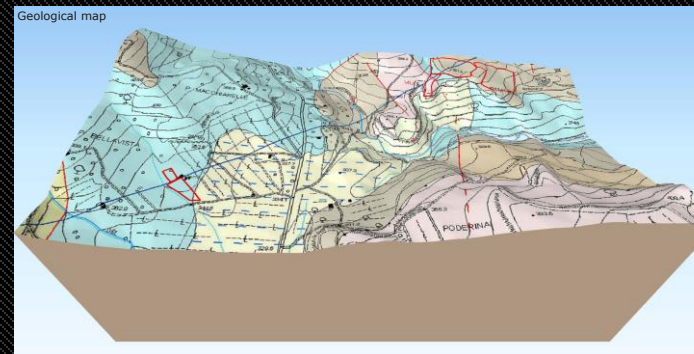
Map of exposure

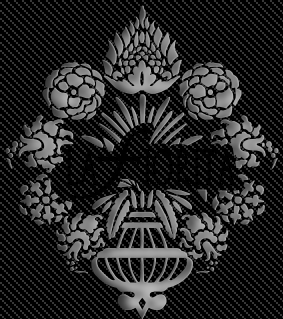


Map of soils



Geological map





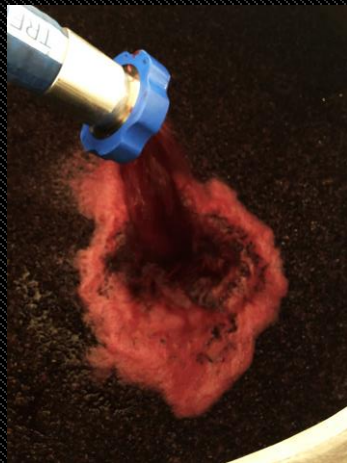
THE CULTURE

- PRUNING : JANUARY/FABRUARY
 - GUYOT GIARDINELLO
 - CORDON FOR THE REST
- PLOUGHING: DEPENDS ON CLIMAT & CONDITIONS
- HARVESTING: SEPTEMBER/OCTOBER
- SHARE CROP EVERY 2 ROWS
- GREEN HARVEST: DURING VERAISON
- SINCE JANUARY 1 ST 2019 ALL VINEYARD CERTIFED ORGANIC



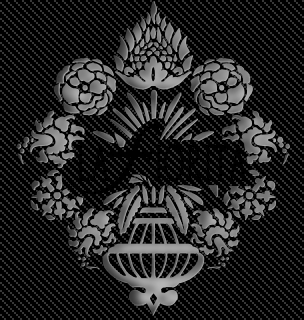
LA CANTINA





THE WINE MAKING

- HARVEST 100% BY HAND
 - YIELD : APPELATION :8000KG PER HA
 - YIELD : LA FIORITA: 6000KG PER HA
- SORTING AND DESTEMMING: VERY SELECTIVE
- BERRIES ARE SENT IN CONCRETE TANKS 50 OR 70HL
- FERMENTATION 7 DAYS / MACERATION CAN GO UP TO A TOTAL OF 25 DAYS
- DELESTAGE DURING FERMENTATION
- REMONTAGE DURING MACERATION
 - FERMENTATION/MACERATION IN CONCRETE TANKS (STARTED IN 2019) AND SLOVANIAN TANK OAK FOR PRIOR 2019
 - 24 MONTHS IN FRENCH OAK OR SLAVONIAN 50HL BOTTE (4 DIFFERENT MAKERS)
 - CAN GO UP TO 36 MONTHS FOR RISERVA
- BOTTLING AND AGEING:
- RELEASES:
 - ROSSO: 18 MONTHS AFTER HARVEST (INCUDING 10 IN OAK)
 - BRUNELLO: 4 ½ YEARS
 - RISERVA: 5 ½ YEARS



The Range 20-20

« Fiore Di NO » 2015



Ninfalia 2019

Riserva 2013

Brunello 2015

Rosso 2018

THE OLIVE OIL

