



BRUNELLO DI MONTALCINO DOCG 2020



VARIETY

Sangiovese Grosso 100 %



TOTAL hectares

9,00 Ha

POSITION

North East/East

TRAINING SYSTEM

Spurred Cordon / Guyot

DENSITY

5.000 Vines /Ha



HARVEST

Harvested exclusively by hand by expert personnel at the end of September

FERMENTATION

In stainless steel tanks

AGEING

40 months in 15Hl Slavonian oak barrels

AVERAGE ALTITUDE

350 m.a.s.l.

SOIL COMPOSITION

Medium texture clay, sand, and marl

YEAR PLANTED

1988-1989-2000-2015-2022

YIELD

60 Q/ Ha

VINIFICATION

Manual selection of the bunches, destemming in machine, and soft pressing of the grapes. 28-30 days of maceration on the skins.

FERMENTATION TEMPERATURE

28°C

MALOLACTIC FERMENTATION

Entirely done in stainless steel tanks



The 2020 vintage started with good water reserves thanks to the rainfall at the end of 2019. The winter then continued to be mild with little rain. The budbreak was classic and came during the usual timeframe at the end of March/beginning of April with some worry about the drop in temperatures between the end of March and start of April. The slightly lower than average temperatures in June slowed the development of the vines which, however, did not suffer any particular threat of fungal disease. The slowing down of the ripening came to a stop in mid-July thanks to rise in temperatures. The "right" rain in August prevented the vines from going into water stress. The diurnal temperature ranges in the following weeks were significant and gave important fresh, floral, and officinal plant nuances. The grapes and tannins were perfectly ripened by harvesttime.



Ruby red in colour with light garnet highlights, clear and very bright. On the nose, it expresses notes of dark red fruits, black cherry, violet, and blood orange followed by a delicate spice with prevailing vanilla, subtle notes of tobacco and licorice which frame a balsamic veil of Mediterranean scrubland. A full and persistent wine where elegant tannins and acidity prove to be masterfully balanced.



Pairing with red meat is a must, but it even pairs well with aged cheese, whether it be from the local area or not. It is recommended to serve at 18°-20° and to open a couple of hours before drinking.