

## BRUNELLO DI MONTALCINO 2020

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



**Vineyards:** North-East side of Montalcino hill in the Canalicchio area, 300 mt altitude above sea level.



**Soil:** strong clay composition soil, rich of nutritive elements, as Magnesium, Potassium, Boron and Manganese.



**Grape variety:** Sangiovese.



**Training system:** spurred cordon with 4.000 vines/ha.



**Sustainability:** green manure to improve soil structure, compost with pruned shoots to keep soil fertility, sexual confusion to prevent the spreading of the vine moth.



**Vinification:** stainless steel tank with temperature controlled with pumping over and délestage, followed by long maceration on the skins.



**Ageing:** 33 months in big Slavonian oak barrel of 50 hl, followed by a bottle ageing longer than 4 months.



**View:** intense ruby red color turning to garnet.



**Bouquet:** fruity and toasted, with balsamic notes; intense, nice complexity and fine.



**Taste:** great structure, elegant, harmonious and persistent.



**Service temperature:** 18-20 °C



**Food pairing:** flavorful dishes like red roasted meat and game, seasoned cheeses.



**First vintage:** 1966



**Sizes:** 0,75 l - 1,5 l

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## Vintage notes

*Following a mild winter, pretty common event in the last years, at the end of march we had frosts which, thanks to the late pruning practice, didn't damage still closed gems. A spring with average temperatures and a good distribution of rains allow a regular development of vegetative stages. The pretty hot summer, in particular in July, has been interrupted by few rains. In September the perfect temperature excursion day/night supported aromas collection and day temperatures above the average give us an earlier harvest of one week, obtaining a good quality harvest.*