

Brunello di Montalcino 2020 DOCG



Production area	Montalcino, Sant'Angelo in Colle. Hilly lands at about 250m above sea level.
Vineyard	The soil is rich in clay and has low fertility. Spacing: 2,40x0,90 m, 4'600 vines/ha.
Weather conditions	Beginning of winter with copious rains, which restored the water reserves. Following months without rain and temperatures above average. The usual late pruning avoided early budding and the possible risk of frost. Regular vegetative course. Little rain and mild temperatures in May and June facilitated the phytosanitary management. Hot and sunny summer, sunburn damage contrasted with careful canopy management. Healthy grape harvest of excellent quality!
Grapes	Clonal selection of Sangiovese, locally called Brunello. Manual harvest, with strong accurate selection of the best bunches, on September 24 th .
Vinification	Fermentation on the skins for 21 days at controlled temperature below 28°C in 60 and 80 hl short and wide stainless steel tanks.
Aging	A total of 4 years: 2 years in Allier oak casks of 30, 20 and 10 hl; bottled on May 3 rd , 2023 and then refined in bottle in a temperature controlled storage room.
Color	Deep ruby red of great intensity.
Bouquet	Rich and complex. The varietal notes of the Sangiovese are enhanced in an elegant way by the tertiary aromas of the ageing.
Taste	Great structure and ripe tannins are in balance with volume and acidity. Long, clean and mineral aftertaste.

Serving temperature 16 -18°C

Production of vintage 2020: 7'378 bottles and 300 Magnum