



## BRUNELLO DI MONTALCINO DOCG Vintage 2020

**APPELLATION:** BRUNELLO DI MONTALCINO  
Denominazione di Origine Controllata e Garantita

**GRAPE VARIETY:** 100% sangiovese

**VINEYARDS:** the vineyards, between 10 and 30 years old, are planted with a density of 3000/4000 vines per hectare, trained to spurred cordon on a sandy/clayely soil, at an altitude over 350 meters (1150 ft) a.s.l. with south-west exposure.

**VINTAGE REPORT:** a mild winter with moderate rainfall, followed by a rather cold early spring with some snowfall during the germination period, but without damage to the gems. The end of spring was rainy, with temperatures above average that allowed optimal development of the grapes. The summer, which was hot and dry with occasional rainfall, favoured the development of a balanced phenolic ripening rich in aromatic characteristics.

**HARVEST:** manual harvest from the 20<sup>th</sup> of September.

**CELLAR:** the harvested grapes are kept for 15 days in contact with the skins in steel tanks, at low temperature, with frequent pump-overs. The malolactic fermentation occurs in stainless steel tanks. The wine is then transferred into wooden containers, Slavonian and French oak cask for some months followed by a further refinement in bottle for a minimum of 9 months. This wine is the expression of its terroir showing complexity and elegance.

**ANALYTIC NOTES:** Alcohol 14.5%, total acidity 5.49 g/l, dry extract 32.1 g/l, reduced sugar <1 g/l; PH 3.5

**BOTTLES PRODUCED:** 7600 bottles of 750 ml  
133 bottles of 1500 ml

