



## BRUNELLO DI MONTALCINO DOCG RISERVA 2020



### VARIETY

Sangiovese Grosso 100 %



### TOTAL HECTARES

3,00 Ha

### POSITION

North East/East

### TRAINING SYSTEM

Spurred Cordon / Guyot

### DENSITY

5.000 Vines /Ha

### AVERAGE ALTITUDE

350 m.a.s.l.

### SOIL COMPOSITION

Mostly Marl

### YEAR PLANTED

1989

### YIELD

55 Q/ Ha



### HARVEST

Harvested exclusively by hand around the end of September.

### FERMENTATION

In stainless steel tanks

### AGEING

About 42 months in 20 HL Slavonian oak barrels.

About 2 months in concrete tanks.

### VINIFICATION

Manual selection of the bunches, destemming in machine, and soft pressing of the grapes. 20 - 25 days of maceration on the skins.

### FERMENTATION TEMPERATURE

28°C

### MALOLACTIC FERMENTATION

Entirely done in stainless steel tanks.



### Alcohol by Volume

14,43 %

### Residual Sugar

6,20 g/l

### Total Dry Extract

<0,50 g/l

31,60 g/l



2020 vintage began with good water reserves thanks to the abundant rainfall recorded at the end of 2019. Winter conditions then continued with mild temperatures and limited precipitation.

Budburst occurred during the typical phenological window of late March - early April, with a slight concern due to a temporary drop in temperatures during that same period. A cool start to summer resulted in slow vegetative growth. However, the rise in temperatures in early July favored balanced vegetation development.

The moderate, well distributed rainfall in August and the significant thermal excursions in the following weeks, fostered the development of fresh aromatic profiles with floral and herbal notes. At harvest, the grapes had reached full technological and phenolic ripeness, with perfectly ripened tannins.



An intense ruby red colour with marked garnet highlights. Clear and bright. Distinct notes of ripe red fruits, cherry and plum on the nose, along with spicy notes of clove and tobacco and a floral note of violet accompanied by hints of balsamic eucalyptus.

It is full - bodied and enveloping on the palate with dense, well - balanced tannins, lively acidity and a savory, very persistent finish.



Pairs well with red meat, roasts and aged cheese. It is recommended to serve it at 18 - 20° and to open it a few hours before serving.

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