

BRUNELLO DI MONTALCINO "FIOR DI MELILOTO" 2020

DOCG Brunello di Montalcino



Wine Description

Concentrated nose, cherry, a bit of cinnamon, crushed stone, and dried earth. Followed by a full body, still vivid, structured, and fine-grained tannins. Let it age and be patient to find out the full potential of this wine.

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| Wine Type: | still wine red dry |
| Alcohol: | 14.5 % |
| Residual Sugar: | 0.9 g/l |
| Acid: | 5.19 g/l |
| Certificates: | vegan, organic, bio-dynamic |
| Allergens: | sulfites |
| Drinking Temperature: | 15 - 17 °C |
| Aging Potential: | 20 years |
| Optimum Drinking Year: | 2025 - 2044 |

Award

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|-------------------------|------|
| James Suckling: | 94 |
| Jancis Robinson: | 17 |
| Winescritic: | 93 |
| Intravino: | 94 |
| Weinwisser: | 18,5 |
| The Wolf Post: | 93 |
| Din Vin Guide: | 94 |

Vineyard

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|-----------------------|---|
| Origin: | Italy, Toscana, Montalcino |
| Quality grade: | DOCG Brunello di Montalcino |
| Site: | Vigna Meliloto |
| Varietal: | Sangiovese 100 % 28 years 5000 plants/ha 3000 liter/ha |
| Sea Level: | 450 - 500 m |
| Soil: | galestro limestone slate sand lime little |

Harvest and Maturing

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| Fermentation: | spontaneous with pied de cuve |
| Malolactic Fermentation: | yes |

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| Fermentation Process: | délestage 1 - 3 x day Duration: 5 days pump over 1 - 1 x day Duration: 18 days |
| Maturing: | #1 100 % tonneau 700 L used barrel 12 month(s) #2 100 % large wooden barrel 2000 L used barrel 12 month(s) #3 100 % concrete tank 2000 L 12 month(s) #4 100 % steel tank 2000 L 12 month(s) |

7 Dynamic Brunello Crus

Hayo Loacker, inspired by the vineyard classification of Burgundy, began 10 years ago to closely observe the terroir and the growth processes of the vines on Corte Pavone in Montalcino in order to produce very individual crus of Brunello di Montalcino. After elaborate measurements with highly sensitive infrared sensors, dynamic micro-parcelling was carried out throughout the entire estate in various growth zones and from these, seven individual single vineyards of Brunello were defined - the "7 DYNAMIC BRUNELLO CRUS". The crus are dynamic because the final selection of the grapes within the single vineyard sites is individually optimized with new measurements at the time of harvesting.

Curiosity

The Cru "Fior di Meliloto" (en. Sweet yellow clover) is appropriately named as the wine produced from this vineyard - the most flowery, fruity character of all the dynamic crus.

Vintage 2020

The final months of 2019 were marked by moderate to heavy rainfall, with 122 mm in November and 96 mm in December. Temperatures dropped to 3 °C in December, while maximum values did not exceed 16 °C. January 2020 was relatively dry, with only 20 mm of rain, as was February, which recorded only 3 mm of precipitation. In February, temperatures reached a minimum of -2 °C. In early spring, March brought both rain and snowfall, totaling 65 mm of precipitation. Despite snowfalls at the end of the month, there was no significant damage to budding plants. In April, temperatures rose to 20 °C, and rainfall was around 50 mm. May had moderate rain (52 mm), allowing the flowering phase to proceed undisturbed. June was unusually rainy, with 154 mm of precipitation, which supported healthy canopy development and berry growth. In contrast, July was very dry, with only 5 mm of rain and high temperatures reaching 36 °C. Winegrowers were concerned about potential heat damage, but careful canopy management protected the grape bunches. In August, heavy thunderstorms brought 45 mm of rainfall, with temperatures peaking at 35 °C. The harvest period in September and October was characterized by significant temperature differences between day and night, enhancing the synthesis of essential compounds in the grapes. Despite heavy rainfall of 153 mm, the patience of the winegrowers resulted in a perfect balance between technological and phenolic ripeness, along with a strong aromatic profile of the grapes. (Consorzio Brunello di Montalcino)