

# BRUNELLO DI MONTALCINO 2020

DOCG Brunello di Montalcino



## Wine Description

Spicy oak perfectly integrated, aromas of black cherry, pie crust, and orange peel. Full body with ultra-fine, powdery tannins. The palate fruity yet savory, vivid, and endless. A light and vibrant mouthfeel. "Best ever?" (James Suckling)

Wine Type:	still wine   red   dry
Alcohol:	14 %
Residual Sugar:	< 0.5 g/l
Acid:	5.4 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	15 - 17 °C
Aging Potential:	20 years
Optimum Drinking Year:	2025 - 2045

## Award

James Suckling:	92
Intravino:	91

## Vineyard

Origin:	Italy, Toscana, Montalcino
Quality grade:	DOCG Brunello di Montalcino
Site:	Ramerino, Aromatica, Levante, Rosa dei Venti, Anemone e Macchiese
Varietal:	Sangiovese 100 %   28 years 5000 plants/ha   4000 liter/ha
Sea Level:	450 - 500 m
Soil:	galestro limestone slate

## Weather / Climate

Climate:	mediteranian
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## Harvest and Maturing

Fermentation:	spontaneous with pied de cuve
Malolactic Fermentation:	yes
Fermentation Process:	délestage   1 - 3 x day   Duration: 5 days pump over   1 x day   Duration: 19 days

<b>Maturing:</b>	#1   100 %   barrel   2000 - 30000 L   used barrel   36 month(s)
	#2   50 %   oak barrel   1500 L   used barrel   12 month(s)
	#2   50 %   stainless steel tank   1500 L   12 month(s)
	#3   100 %   steel tank   30000 L   2 month(s)
<b>Bottling:</b>	natural cork

## **curiosity**

The residents of Montalcino "ilcinesi" called the wine Bruno (brown), since the wine had an intense brownish colour. Over centuries Bruno became Brunello.

## **Food pairing**

Ideal with red meat like "Fiorentina" or matured cheeses like Pecorino.

## **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)