

BRUNELLO DI MONTALCINO "ANEMONE AL SOLE" RISERVA

2020

DOCG Brunello di Montalcino, Riserva



Wine Description

Flint, dried fruit and flowers on the nose, with impressive freshness and minerality. The elegance of Fiore del Vento meets the power of Campo Marzio. A balancing act in a class of its own.

Wine Type:	Still wine red dry
Alcohol:	15.5 %
Acid:	6.1 g/l
Residual Sugar:	< 0.5 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	15 - 17 °C
Aging Potential:	19 years
Optimum Drinking Year:	2025 - 2044

Award

Winescritic:	97
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Vineyard

Origin:	Italy, Toscana, Montalcino
Quality grade:	DOCG Brunello di Montalcino
Site:	Vigna Anemone
Normal Classification:	Riserva
Varietal:	Sangiovese 100 % 28 years 5000 plants/ha 3000 liter/ha
Sea Level:	450 - 500 m
Soil:	stony calcareous loamy

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: 18 days

Maturing:	#1 75 % large wooden barrel 700 L used barrel 24 month(s)
	#1 25 % barrique 225 L used barrel 24 month(s)
	#2 90 % concrete tank 24 month(s)
	#2 10 % large wooden barrel used barrel 24 month(s)
	#3 100 % steel tank 2 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 name of this cru location is derived from anemos (gr. for wind) and sole (it. for sun). Here the hot south-east Scirocco wind blows through the vineyard.

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)