

# BRUNELLO DI MONTALCINO VIGNA "POGGIO MOLINO AL VENTO" 2020

DOCG Brunello di Montalcino



## Wine Description

Loads of stony, mineral notes on the nose. On the palate rich, yet savory rather than sweetly fruity. Impressive intensity and body with fresh tannins, but good fruit balance. A captivating and very distinctive Brunello. Give it a little time to soften.

Wine Type:	still wine   red   dry
Alcohol:	15 %
Residual Sugar:	0 g/l
Acid:	5.6 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	15 - 17 °C
Aging Potential:	20 years
Optimum Drinking Year:	2025 - 2044

## Award

James Suckling:	92
Intravino:	93
Weinwisser:	18,5
Tony Wood:	93
Din Vin Guide:	94

## Vineyard

Origin:	Italy, Toscana
Quality grade:	DOCG Brunello di Montalcino
Site:	Vigna Molino al Vento
Varietal:	Sangiovese 100 %   28 years 5000 plants/ha   3000 liter/ha
Sea Level:	450 - 500 m
Soil:	stony galestro limestone slate

## 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

<b>Maturing:</b>	#1   35 %   tonneau   500 L   used barrel   12 month(s)
	#1   25 %   tonneau   500 L   new barrel   12 month(s)
	#1   40 %   large wooden barrel   1500 L   used barrel   12 month(s)
	#2   100 %   large wooden barrel   3200 L   used barrel   24 month(s)
	#3   100 %   steel tank   3200 L   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 for the largest cru vineyard 'Poggio Molino al Vento' (de. Windmill on the hill) originates from the wind coming from the sea, which constantly rushes through the vines and was most probably used to operate a windmill in this location.

## 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)