

BRUNELLO DI MONTALCINO 2020

DOCG Brunello di Montalcino



Wine Description

Not the loud one, but pure elegance. Cassis, dark currant, fine spice - perfectly balanced. Mouth-filling on the palate with fine tannins. A Brunello for connoisseurs.

| | |
|------------------------|-----------------------------|
| 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 |
| Jeb Dunnuck: | 92 |
| Guida Bio: | 5 foglie |
| The Wine Enthusiast: | 94 |
| Robert Parker: | 93 |
| Jens Priewe: | 92-93 |
| Guida Vitae: | 92,5 |
| Tony Wood: | 93-95 |

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 |
|----------|--------------|

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 |
| Maturing | #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) |
| Bottling | 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)