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:sulfitesDrinking Temperature:15 - 17 °CAging Potential:20 yearsOptimum Drinking Year:2025 - 2045

Award

James Suckling:92Intravino:91Jeb Dunnuck:92Guida Bio:5 foglieThe Wine Enthusiast:94Tony 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)