

# Brunello di Montalcino D.O.C.G.

## Vintage 2020

### Organic



#### Production Area:

Montalcino – Siena – on the Sant'Angelo hill overlooking the Orcia River, facing South and exposed to sunrays all day long. Average height 300 m. above sea level.

#### Weather conditions:

The first part of winter was very rainy followed by low temperatures during the months of January and February and a light snowfall at the end of winter. Regular spring with rains and temperatures in the seasonal average. The beginning of summer was slightly rainy. Hot summer months, with some beneficial rainstorm at the end of August. In September the temperatures difference between night and day facilitated the synthesis of the polyphenols, making the technological and phenolic ripeness of the grapes perfectly balanced, with an high aromatic component. 5-star vintage.

#### Grapes:

Particular clones of Sangiovese, selected by Col d'Orcia. Manual harvest with rigorous selection of the best bunches in the vineyard at first and subsequently on a selection table in the cellar. Vintage 2020 yield: 54 q/ha, against the maximum yield allowed by the Protocol Regulation: 80 q/ha.

#### Vinification:

Fermentation on the skins for about 14-16 days, at controlled temperature below 28° C. in 150 hl wide and shallow stainless steel tanks, custom designed and built in order to extract tannins and colour efficiently but delicately.

#### Ageing:

4 years of which 32 months in 25-50 and 75 hl oak casks from Slavonia and Allier followed by at least 12 months of refinement in the bottles placed in storage at controlled temperature.

### MAIN FEATURES

#### Colour:

Ruby red with violet hues.

#### Bouquet:

Complex and elegant aromas reminiscent of ripe red fruits as cherry and black cherry, recalling of jam that gives spicy vanilla notes and light toasting.

#### Taste:

The taste has a dense ripe and well-balanced tannic structure leading to a savoury finish. The after taste is fruity and lasting.

**Alcohol content:** 14,5 % vol.

**Total acidity:** 5,8 g/l

**Serving Temperature:** 18° C

*Pour the wine into ample glasses*

