

2020

Brunello di Montalcino

D.O.C.G. 



Altitude: 480 to 570 m a.s.l. (1574 to 1870 ft).

Soils: Medium deep soils with low fertility and good presence of gravel and rocks (20-30%).

Vine training: spurred cordon and Guyot.

Winegrowing: Organic and sustainable farming. Green manuring and cover cropping are applied as needed to balance nutrients, improve porosity, and reduce erosion. Pruning is tailored to vineyard age, soil type, vigor, and exposure to minimize stress and enhance longevity. Copper, sulfur, and natural antagonists combat pathogens. Natural manure boosts soil vitality, and plant fortifiers strengthen vines' defenses.

Harvest: Hand-picked grapes on September 21th – October 8th.

Harvest Notes: The year followed a consistent climatic pattern, with timely rainfall supporting regular vine development. A cool summer ensured steady maturation, enhancing both technological and phenolic maturities. September's significant diurnal temperature variation led to ripe, well-concentrated grapes. As one of the coolest vintages of the decade, with below-average temperatures throughout the growing season, it resulted in low production but exceptional quality.

Average yield: 40 q/ha.

Vinification: The fermentation process spans 10 days in truncated conical stainless steel and concrete vats at low temperatures, (maximum at 25°C). This is followed by an additional 12 days of maceration with gentle and careful extraction based on the units of soils characteristics.

Aging: 30 months in 25 and 40-hl Slavonian oak barrels followed by 7 months in natural concrete vats.

Bottling: June 2024. Unfiltered wine.

Production: 24.400 bottles, 800 Magnums, 80 Double Magnums.