



# 2020

## Brunello di Montalcino

### Vigna i Poggi

D.O.C.G. 

**Altitude:** 550 to 570 m a.s.l. (1804 to 1870 ft).

**Exposure:** West.

**Soil:** Vineyard of 2.5ha with 5 different Units of Soil. Highly calcareous, with strong presence of Galestro soil which is characterized by rocky, deep, medium-fertile units made up of gravel for more than 35%.

**Vine training:** spurred cordon.

**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 October 8<sup>th</sup> and 16<sup>th</sup>.

**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:** After sorting and destemming, the grapes were partially pressed and fermented in 60hl tulip-shaped concrete tanks for 8 days at temperatures below 25°C. The maceration lasted approximately 20 days, with a gentle extraction process. Early stages involved punching down, followed by delicate pump-overs. About 3 weeks after harvesting, the wine was racked, separating the free-run must from the press wine.

**Aging:** Aged for 30 months in 25hl Austrian oak barrels, followed by blending and an additional 6 months of resting in natural concrete vats before bottling.

**Bottling:** December 2023. Unfiltered wine.

**Production:** 5.297 bottles, 800 Magnums, 100 Double Magnums.