

BRUNELLO DI MONTALCINO DOCG 2020



ORGANIC
WINE



Vineyards

Colle, altitude 480 metres north-east exposure

Castelnuovo, altitude 230 metres south-east exposure

Yield per hectare

30 q/l

Fermentation

Spontaneous in stainless steel vats at controlled temperature

Beginning of harvest

22 September 2020

Ageing

40 months in 50 hl and 30 hl Slavonian oak barrels

Bottling

22 January 2025

Production



9.376

bordeaux bottles (0.75)

Grape variety



Sangiovese

100%

Alcool	Total acidity	Dry extract
14,4%	5,65 g/l	3,2,1 g/l
Free Sulfur dioxide	Total sulfur dioxide	
21 mg/l	76 mg/l	

Notes on the vintage:

Budbreak occurred alongside spring snowfall, without causing damage to the buds about to open. A fairly rainy June followed by a dry, hot July created ideal conditions for the vines. The day/night temperature variations favored the synthesis of noble compounds both inside and outside the berries. Rainfall was significant. The patience to wait allowed us to harvest grapes with a perfect balance between technological and phenolic ripeness, along with an important aromatic component.

Notes on wine:

An intense, brilliant ruby red color with a slightly garnet rim. On the nose, notes of blueberry, currant, and dog rose stand out, followed by spicy hints of licorice, helichrysum, and juniper. On the palate, it confirms its richness and elegance, with a very fine tannic structure. Its extraordinary depth fully reflects the vintage. If properly stored, the bottle can maintain a longevity of 30 years.