



BRUNELLO DI MONTALCINO D.O.C.G.

2020

The Vintage

The first half of the winter was marked by abundant rainfall, followed by cold temperatures throughout January and February, with a light snowfall towards the end of the season. Spring was regular, with rainfall and temperatures in line with seasonal averages. Early summer was slightly rainy, while the summer months were warm, punctuated by a number of beneficial thunderstorms towards the end of August.

The significant day-to-night temperature variations during September promoted the development of noble compounds both within and on the skins of the berries, allowing the grapes to achieve a perfect balance between technological and phenolic ripeness, while preserving an outstanding aromatic profile.

A Five-Star Vintage, distinguished by exceptional balance, complexity, and ageing potential.

Technical Data

Grape Variety: Sangiovese

Alcohol: 14.5% vol.

Total Acidity: 5.8 g/L

Available Formats

750 ml

1,5 L

3 L

6 L

9 L

Vinification and Ageing

Fermentation on the skins lasted 14 days at controlled temperatures below 28°C, in shallow, wide 150 hl stainless-steel tanks specifically designed to encourage gentle yet effective extraction of colour and tannins.

This was followed by an extended maturation period of 32 months in 25, 50, and 75 hl casks made of Allier and Slavonian oak. The wine then underwent a further 12 months of bottle ageing in temperature-controlled cellars prior to release.



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