


CANTINA DI
MONTALCINO



BRUNELLO
Di MONTALCINO

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BRUNELLO DI MONTALCINO 2020

CLASSIFICATION

DOCG

VINTAGE

2020

CLIMATE

2020 was another excellent vintage in the land of Brunello. After a mild winter, a rainy May prepared the vines to cope with a summer that turned out to be hot and generous. A further surge in temperatures in the first week of September fostered the ripening of the grapes. Although yields were lower than in previous years, the grapes turned out perfectly healthy, juicy and with perfectly ripe tannins.

WINEMAKING AND AGING

The harvest began in the third week of September and ended in early October. The arrival of the grapes at the winery is always a very important moment. The checked, selected grapes, after destemming and soft crushing, are transferred to stainless steel tanks for the first fermentation and maceration.

Short and frequent pumping over for about 25/30 days, at a controlled temperature of 24°C, facilitates the extraction of anthocyanins and polyphenols. Racking is followed by the second fermentation (malolactic), at the end of which the wine is transferred into 5500-liter Slavonian oak casks, to begin the aging process in wood for at least 24 months. At the end of its cellar life, the wine goes into its final phase of finetuning in the bottle, for at least 4 months, at a temperature of 16°-18°C. Ageing potential is over 10-15 years. Alcohol content: 14% Vol.

TASTING NOTES

Color: brilliant ruby red. Aromas of berries and black cherries, together with notes of plum, mushroom, bark and wood. Medium to full-bodied, with firm, smooth tannins and a long, intense finish. Structured and complete. It will evolve, becoming even richer and softer in 3-5 years.

FOOD PAIRINGS

Rich, tasty dishes such as stewed red meats or game, grilled or mixed roasts. Full-flavored, well-aged hard cheeses. The recommended serving temperature is approx. 18°C.

HISTORICAL DATA

Cantina di Montalcino is located about 35 km from Siena, right opposite the hilltop village of the same name, surrounded by meadows, olive groves and the beautiful vineyards of Val di Cava. Cantina di Montalcino is one of 14 signature/designer wineries in Tuscany, and in 2000 it became part of the Toscana Wine Architecture circuit. A unique architectural project, it is both imposing and modern, evoking traditions, forms and perceptions linked to historical Brunello di Montalcino wine production processes. Founded in 1970 by a small group of local producers as the only cooperative winery in the area, in recent years it initiated a process of restructuring and modernization until it finally left behind its cooperative profile and became the property of the Prosit group. Today it is a winery to which about 40 local grape growers confer their grapes, which come from all 4 quadrants of the municipality of Montalcino. Each quadrant differs in terms of pedoclimatic characteristics, thus guaranteeing maximum product quality and extending for a total surface area of 90 hectares of vineyards dedicated to the production of Sangiovese. Cantina di Montalcino's current range of wines is composed of Rosso di Montalcino, Brunello di Montalcino and a Riserva wine.

AWARDS

