

## BRUNELLO DI MONTALCINO 2020

**Vintage notes:** I Starting with a mild winter, spring was subsequently characterized by the coldest June ever which rebalanced the growth times of the plants. After a normal July there was a peak of heat at the beginning of August with peaks close to 40°C immediately followed by rain and a drop in temperatures. In September a couple of storms and large temperature variations made it possible to obtain healthy and balanced grapes.

**Grapes:** 100% Sangiovese (grosso)

**First vintage produced:** 1993

**Bottles produced:** 18.000 of 0,75lt // 240 of 1,5 lt // 30 of 3,0lt

**Nature of soil:** Of marine origin with sandstones, tufa and streaks of clay.

**Vineyard information:** Grapes come from three vineyards with northern exposure, aged 21, 28 and 33 years, covering a total of 7 hectares. The yield was 45 quintals of grapes per hectare.

**Harvesting:** To avoid sweetness in the wines and preserve as much integrity as possible, it was chosen to harvest rather close, maintaining the right acidity and tannins for the long refinement in the bottle. Therefore the grapes were harvested by hand on 16 and 17 September.

**Winemaking:** The traditional method was applied in thermo-controlled tanks, where the wine fermented and macerated for 22 days at a maximum temperature of 29°C. During the entire period the wine is pumped over and the cap punched down following delestage racking techniques that favor full body and intense color but also optimum freshness and fruitiness.

**Maturation:** After several rackings in January, the wine went into Slavonian oak barrels with an average capacity of 20 hectoliters where it remained for 36 months. It was then reassembled in large concrete tanks and bottled in June 2024.

**Storage:** Bottles are stored horizontally in dark rooms with a degree of dampness at a constant temperature of 13°-16°C. Optimal aging time 5-20 years

**Serving:** 16-18°C., opening bottle 4-5 hours ahead of time.

**Wine review: (Kerin O’Keefe 98 punti)** “The 2020 Brunello from Le Chiuse is gorgeous, starting with its enticing aromas of forest berry, rose, new leather and Mediterranean herb. Young but already delicious, the palate shows the estate’s hallmark finesse and offers layers of complexity in the making, delivering ripe red cherry, wild raspberry, citrus, white pepper and anise. Taut but extremely refined tannins provide support while fresh acidity keeps it bright, balanced and loaded with energy. Incredible performance.”

**Data:** Alcohol (%by volume) 14,41; Total acidity (g/l) 5,53; PH (unità PH) 3,51; SO2 total (mg/l) 64  
Dry extract (g/l) 30,10; Sugar reduced (g/l) <1.0; Volatil acidity (g/l) 0,73

