

Brunello di Montalcino Riserva

2020

Our Brunello Riserva is a selection of grapes from a single vineyard. Not made each year, these perfect Sangiovese, have a similar winemaking and ageing process as our Brunello. The ideal maturity of the tannins from the skins, will carry with time a complex contrast between structure and elegance. The minimum required of ageing time is 6 years before release. Going further, kept in a private cellar , our Riservas will reveal a unique longevity of freshness.

VINTAGE
2020

DESIGNATION OF ORIGIN
DOCG

GRAPE VARIETIES
Sangiovese

PRODUCTION AREA
Montalcino · Loc. Castelnuovo dell'Abate

VINEYARD NAME
Pian Bossolino

SURFACE
3.1 HA

EXPOSURE
South-East

ALTITUDE (METER)
360

SOIL
Clay Loam-Galestro

CULTIVATION SYSTEM
Spurred cordon

CULTIVATION DENSITY IN PLANTS PER HA
6.500

GRAPE YIELD OF EACH PLANT
0,8 KG

PERIOD OF HARVEST:
October 1

TYPE OF FERMENTATION VATS
Cement tanks

FERMENTATION TEMPERATURE
Max 24°C

FERMENTATION AND MACERATION TIME
30 days

OPERATIONS DURING MACERATION
Pump over and delestage

TYPE OF YEASTS
Native

TYPE AND CAPACITY OF AGEING CASKS
Botti 26 hl to 52 hl

AGEING TIME
36 months in wood, 4 months in cement tanks, 20 months in bottle before releasing

NUMBER OF BOTTLES PRODUCED
4.000

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