

CAPRILI®



Brunello di Montalcino DOP 2020

Denomination: Brunello di Montalcino
DOCG/DOP

Grape variety: 100 % Sangiovese grosso.

Soil: clay, with a good presence of stones

Altitude: 320-340 m slm

Vineyard: from 40 to 15 years old

Growing system: Runner

The vintage: Captivating, brilliant, succulent. A great vintage has the raw material that allows producers to make the wine style they want to express, whether it is bold and generous or characterized by contemporary elegance. In 2020, we find both these characteristics.



Vinification: Fermentation happens without the addition of external yeast. We keep the temperature between 26 and 28 °C maximum. Maceration is of about 10 days in stanstell tanks.

Ageing: 30 months in Slavonian Oak casks by 30, 40 and 60 HL.

Tasting notes: intense ruby red with garnet reflections, scents of violet and lavender, tannins well integrated and silky, refreshing acidity that enhances the minerality of the terroir.

Bottles produced: 45.200– 750 mL / 300 – 1,5 L.

Analytical parameters

Alcohol	14,78 % vol.
Total acidity	5,93 g/L
Volatile acidity	0,63 g/L
Dry extract	30,0 g/L
pH	3,45