

MASTROJANNI

Brunello di Montalcino 2020

Climate

Following the abundant rainfall in the final months of 2019, the year 2020 began with dry weather. The growing season started with bud break in mid-March and progressed steadily. Flowering began in mid-May.

The warm summer, without extreme heat peaks, required careful canopy management.

In August, the excellent temperature variations between day and night allowed for steady grape ripening.

Harvest

Manual from September 14th.

Vinification

The grapes, hand-harvested and carefully selected, are gently pressed and transferred into brushed and resined concrete vats for gravity flow. maceration: on the skins for a minimum of 20 days.

Aging

36 months in Allier, Vosges, Slavonia, Black Forest and Styria oak barrels (16-54 hl).
At least 6 months in bottle.

Size

0,75 lt, magnum.

Denomination

DOCG

Grape variety

Sangiovese

Soil

Clays, sandstones sands and conglomerates of lacustrine origin

Ectar

14,40

Acres

35,58

Altitude Exposure

South, South-East, South-West
180-420 mt a.s.l.

First production

1978

