CAPANNA · ITALY

Brunello di Montalcino, 2020

Brunello di Montalcino DOCG, Montosoli - northern Montalcino, Tuscany

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Sangiovese	14.5%	2020 · 750 ml

STILL, FULL-BODIED

Tasting notes

Appearance: Deep ruby red with garnet hues Nose: Redcurrant, cherry, dark berries, dried herbs, forest floor and light vanilla Palate: Full and concentrated; red and dark fruit, vivid acidity and firm tannins Finish: Long and dry, with herbs, dark fruit and firm tannins

About the wine

The Sangiovese grows on clay-rich, south-east-facing slopes at Montosoli, north of Montalcino. It macerates for 25–30 days, completes malolactic in conical Slavonian oak vats, then ages around three years in large Slavonian casks. Founder Giuseppe Cencioni was among the founders of the Brunello di Montalcino Consortium in 1967.

Awards

Jeb Dunnuck — 95 points (2019); Vinous (Eric Guido) — 94 points (2019); Wine Advocate (Monica Larner) — 93 points (2019); Falstaff 2024 — 94 points (2019); JancisRobinson.com (Walter Speller) — 18/20 (2019)

Winemaking

MATURATION	Approx. 30–36 months in Slavonian oak, followed by at least 6 months in bottle

Cellar and service

SERVE AT	18–20 °C
AGEING POTENTIAL	2037+, capable of further development under good storage
FOOD PAIRING	· Roast beef, steak, lamb, wild game, braised meat, mushroom dishes, aged Pecorino · Avoid: Delicate fish, light seafood, mildly seasoned salads, sweet dishes

Say it: Capanna: kah-PAHN-nah; Brunello di Montalcino: broo-NEL-lo dee mon-tahl-CHEE-no