

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 Lerner) — 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 |