

AMINTA



BRUNELLO DI MONTALCINO DOCG 2020

Production area: Castelnuovo dell'Abate, Montalcino

Bottles produced : 3.000

Grapes: Sangiovese 100%

Altitude: 395-415 m s.l.d.m.

Soil: predominantly Pietraforte (rocks derived from sand and silt cemented by calcium carbonate) and the Sillano Formation (marls, fine-grained limestones known as galestro).

Yield per hectare : 70 q/ha

Vines per hectare : 4,500

Pruning technique: spurred cordon

Vinification: in conical vats

Ageing: 2 years in oak barrels

Bottle ageing: 1 year in bottle

Alcohol content: 14,5% vol

Harvest notes: the 2020 vintage was characterized by low rainfall during the winter months. The spring was mild with sporadic rainfall, and these climatic conditions allowed for regular sprouting around the end of March. The following months until the end of July tended to be sunny, with sporadic rainfall events that ensured that a good water reserve was maintained in the soil. The grapes at harvest had an excellent balance between acidity and sugars and great aromatic potential precisely because of the high temperature range between day and night in the last weeks of ripening.

Tasting notes: it shows a ruby red color. On the nose fragrant notes of ripe red fruit are layered with floral nuances and faint hints of blood orange, joining with spicy notes that define the complexity of Aminta Brunello with decisive strokes. The palate is succulent and vibrant, marked by savory tannins supported by excellent freshness. The finish is long and persistent, characterized by fruity and spicy aromas.