

420 metres (1,378 feet) above sea level

Soft crushing of the grapes after careful

Poor, mainly calcareous and sandy

Vignavecchia 2020

BRUNELLO DI MONTALCINO DOCG



Grape varieties

Sangiovese 100%



Vinevard

Vignavecchia - 2 hectares (4.94 acres)

Exposur West

vvest

Training system
Spurred cordon

Density

4,000 vines/hectare (1,618 vines/acre)



Harves

Grapes are hand harvested in small 17 kg crates during the first October weeks

Fermentation

In 600 litres tonneaux

Length of fermentation 28/30 days

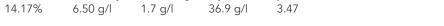
Ageing

Alcohol content Total acidity Residual sugars Dry extract pH

months of bottle ageing before its market release.







Δltitude

Soil characteristic

Planting dates

1988-1990

Vinification

30 months in lightly-toasted 600 litres tonneaux with thick staves. This is followed by at least 6

3400 kg/hectare

limestone composition

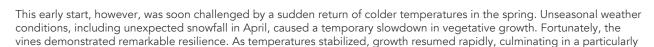
selection of the berries

Fermentation temperature

28/30°C (82/86°F)

Malolactic fermentation

In 600 litres tonneaux



vigorous and healthy flowering phase. The summer that followed was characterized by intense heat and a prolonged

Following a mild and notably dry winter, the vines awoke earlier than usual, with budding beginning ahead of the seasonal

absence of rainfall. These dry conditions encouraged the vines to regulate their development with balance and restraint, avoiding excesses and showing no signs of water stress or fatigue. This self-regulated pace of maturation ultimately contributed to the composure and balance of the fruit. By the time of harvest—carried out on September 24th and 25th for this particular wine—the grapes stood out for their impressive concentration, aromatic precision, and natural finesse. In the cellar, a gentle but extended maceration process lasting over a month was employed.

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Intense ruby red colour. The nose expresses notes of ripe red fruits, floral aromas of violets, forest undergrowth and finishes with pleasant hints of aromatic wood. In the mouth it is warm, with a dense texture and persistence. San Polo's Brunello Vignavecchia is perfect for long aging and improves in the bottle, thanks to the characteristics of the land it comes from.

The elegance and harmonious structure of this wine are excellent with red meats, wild game including fowl, more elaborate dishes, and even mushrooms and truffles. Excellent with cheeses such as Parmigiano Reggiano and Tuscan pecorino.