



CAVA D'ONICE

Brunello di Montalcino DOCG 2020

PRODUCTION AREA CHARACTERISTICS:

Property: Cava D'Onice, Montalcino

Wine-maker: Simone Nannetti

Oenologist: Antonio Mori

Agronomist: Massimo Achilli

Altimetry: 350 meters above sea level

Area: 2 hectares

Exposure: North and south-east. Dislocated all around the Montalcino hill.

Type of soil: medium mixture soil, rich of clay and calcium

Plant density: 4000 vines per ha

Growing system: spurred cordon

Average age of the vineyard: 15-25 years

TECHNICAL NOTES:

Vintage: 2020

Appellation: Brunello di Montalcino d.o.c.g.

Grape: Sangiovese 100%

Yield per Ha: 44 hl/ha

Harvest period: last week of September and first week of October

Harvest conduction: manual

Fermentation temperature: 26 °C

Fermentation: in cement and stainless steel vats for a period of 12 days

Maceration period on the skins: 26 days

Maturation: 4 years as per disciplinary, at least 30 months of them in barrel and 12 months in the bottle in a controlled temperature area.

VISUAL CHARACTERISTICS and TASTING NOTES

Colour: Brilliant, deep ruby-red with some garnet highlights.

Nose: The nose is very intense with aromas of small and matured red berried fruits (e.g. black cherry and cranberry). The wood parte is well integrated, in the final is pleasantly balsamic.

Mouth: The mouthfeel is wide and structured with a dense and elegant tannic texture.

Pairing: Long cooked meat dishes and aged cheese.



CLIMATE CONDITION OF THE YEAR 2020

The 2020 has started with few days of rain, instead of the last months of 2019 that were very rainy. The vines, from the end of 2019, had a lot of water reserves, that helped to pass through the hot summer. The budding started in the last days of March and the first phases of the flowering in the second half of May. The summer, then, has been hot, dry and windy. The harvest period has been characterized by the absence of rain and that allowed us to bring sane and perfect grapes in the cellar.