



# Vigna Marrucheto

Brunello di Montalcino DOCG

2020

## VARIETY

Sangiovese from three plots of the Marrucheto vineyard (10 ha), planted in 2009

## DESCRIPTION

Mild temperatures and low rainfall during the winter and spring periods favored the early development of the vines. In June, there were several rainfall events accompanied by mild temperatures, which allowed for a surprising vegetative and productive balance in the vineyards. The other summer months were warm and sunny, enabling perfect veraison and ripening of the grapes. The harvest occurred earlier than usual. The grapes, in perfect condition thanks to good temperature variations and the absence of rain, exhibited excellent aromatic profiles and good acidity.

The color is ruby red, tending towards garnet, with a sweet and elegant nose. The sensory complexity is highlighted by spicy notes of cinnamon and black pepper that evolve into fruity hints of ripe plums. It has a full, vibrant body on the palate, with balanced acidity. The tannins are soft and well-polished. The harmonious and balanced finish makes this wine unique and full of personality.

It accompanies very complex, flavorful and structured dishes, enriched by high quality ingredients. It is excellent also on its own as a meditation wine.

## TECHNICAL NOTES



*Soil:* area marked by deposits of marine origin with coarse, well rounded pebbles, light brown in color, immersed in a yellowish, at times brown-reddish, sandy matrix. In the area, there are also well delimited areas with brown-yellowish clay sand.



*Trellising System:* spurred cordon – Banfi alberello  
*Vine Density:* 4,167 vines/ha.  
*Hectar Yield:* 60 q/ha.



*Fermentation:* at controlled temperature (25-30° C) in Horizon steel and French oak hybrid tanks  
*Aging:* : in 60 and 90 hl French oak barrels for 30 months at least



*Alcohol:* 14%



*Suggested serving temperature :* 16-18°C



*First vintage produced:* 2016



AVAILABLE FORMATS:  
0.75 l – 1.5 l – 3l

BOTTLES PRODUCED:  
11.276