

CAPRILI®



## AdAlberto Brunello di Montalcino DOP 2020

**Denomination:** Brunello di Montalcino  
DOCG/DOP menzione «Riserva»

**Grape variety:** 100 % Sangiovese grosso.

**Soil:** clay, with a good presence of stones.

**Altitude:** 320 m asl

**Vineyard:** vigna Madre planted in 1965.

**Growing system:** Guyot Tuscan variation  
named also known as capovolto toscano.

**The vintage:** A balanced vintage, with a  
regular spring and a dry summer without  
excesses. The grapes reached perfect  
ripeness thanks to good diurnal  
temperature variation and optimal  
phytosanitary conditions.



**Vinification:** Fermentation happens  
without the addition of external yeast, we  
only let the natural yeast to do their  
fermentation themselves. We keep the  
temperature between 26 and 28°C  
maximum and the following maceration is  
of about 10 days in stainless tanks.

**Ageing:** 30 months in Slavonian oak casks  
by 40 HL.

**Tasting notes:** intense ruby red with  
garnet reflections, balsamic herbs and  
liquorice on the nose release all the  
expressiveness of Sangiovese. Full-bodied  
with a great persistence in the mouth as  
only our AdAlberto can have.

**Bottles produced:** 5.125 – 750 mL

Analytical parameters	
Alcohol	14,48 % vol.
Total acidity	5,96 g/L
Volatile acidity	0,62 g/L
Dry extract	28,4 g/L
pH	3,49