



IN SHORT	A very dry winter was followed by a changeable spring, partly warm, partly cold, with snowfall on March 26. Regular, recurring rainfall ensured water supply up to harvest. Sun and heat in abundance in July and August were crucial for good grape development. This was followed by an optimal ripening phase in September, with warm days and cool nights. It was the dreadful Covid year, difficult for many people. However, nature recovered, and in the vineyard, a unique, slowed-down rhythm developed. For us, it was an ambivalent but overall very special vintage!
HARVEST	12th, 14th and 20th September 2020. Average yield 48 quintals/ha (36.5 hl/ha)
GRAPE VARIETY	Sangiovese, training form: Cordon and Alberello (Gobelet)
CLIMATE	Our vineyards are, of course, also affected by the ongoing impacts of climate change. The sequence of more extreme weather events is changing and influencing the microclimate around the grapes. The winter of 2019/2020 was far too dry. In the first two months of 2020, only 25 liters of rain fell on the vineyard. Throughout the spring, there were alternating periods of unusually mild weather and recurring cold fronts. In mid-March, temperatures of 18°C were recorded, but just a few days later, they dropped to -4°C, bringing snowfall on March 26. These fluctuations led to an early bud break, which was then abruptly slowed down. This affects the hormonal regulation of growth and, in turn, the specific development of the vine and its grapes. The time leading up to flowering at the end of May brought occasional rainfall with average water amounts for the season, namely 52 ml in April and 56 ml/m ² in May. Due to the ongoing risk of secondary infection from downy mildew and powdery mildew, we decided to promote air circulation around the grape zone early by removing the two leaves under the bunches before flowering. In hindsight, this was a good decision, as June saw relatively high rainfall of 150 l/m ² . July, the month when the berries grow

slowly, was consistently sunny and warm, allowing the grapes to develop optimally during this inconspicuous but physiologically crucial phase. Under unchanged hot and relatively dry conditions, August marked the phase of veraison and berry softening. During these weeks, the grapes were also more exposed to intense sunlight due to the absence of leaves, forming a thicker wax layer and accumulating more phenols in the berry skin to protect against the high UV radiation. The thermometer climbed to 37°C during these months, but the water supply was secured thanks to the high rainfall in June. Caring for the vine canopy remained demanding and labor-intensive under these conditions. The lateral shoots in the grape zone helped shade the grapes in August and prevented sunburn on the berries. We promoted their growth by not cutting the main shoots but loosely winding them around the upper wires. Sufficient light and warmth, as well as good water availability, provided optimal conditions for a stress-free veraison in August. Regular rainfall at the end of August and the beginning of September, with 45 mm/m² at the turn of the month, arrived at the right moment, ensuring water was available for grape ripening. The second week of September then brought optimal berry ripening thanks to consistently beautiful weather. On September 12th we harvested grapes for the Brunello Vigneti del Versante at Canello Rosso, on September 14th at Pian Bassolino and on September 20th at Scopeta.

SOIL

In 2020 the Brunello di Montalcino Vigneti del Versante was produced of grapes sourced from the vineyards Canello Rosso, Scopeta and from parts of Pian Bassolino. Its aroma is therefore influenced by different soils. Calcareous clay, easy weathering marl from the Tertiary period, as well as gravel, sandstone (Alberese) and flysch soils are the predominant sedimentary soils in these vineyards.

You can find out more about the geological conditions of our vineyards at <https://www.piandellorino.com/en/deep/the-vineyards.html>

The sites selected for the Brunello generally have higher proportions of gravel and rocky skeletal material, making them overall more skeletal, which favors good and rapid warming, as well as a good heat retention capacity.

ORIGIN

The grapes for this wine come from the vineyards Pian Bassolino, Canello Rosso and Scopeta, situated at 270 to 370 m above sea level. The vines were planted 22 years ago, or 15 years ago in Scopeta.

VINIFICATION

All grapes are carefully checked and selected in the vineyard in the days before harvest and discarded if in doubt. Immediately after harvesting, the grapes are transported to the cellar, where they are destemmed by the destemming machine. This machine is technically designed to make an excellent pre-selection of the grapes, specifically removing all insects and dried berries. Following this, all the presorted berries fall onto a triage table and undergo a careful manual selection. Immediately after this second manual check, all the berries pass through an optical selection device, which uses high-resolution photographic technology to ensure that only healthy, intact and ripe berries end up in the vinification vat. In 2020 spontaneous fermentation started after 3 days, thanks to the natural yeasts on the grape

skins. The fermentation kicked off vigorously, but towards the end, it slowed down significantly. As a result, the temperature peaked after just 6 days at around 34°C. Overall, the alcoholic fermentation lasted about 30 days that year. The grape skins were unusually thick in 2020, which led to the decision to separate the young wine from the must almost 8 weeks after it was brought into the cellar. The malolactic fermentation began in the fermentation tank immediately after the alcoholic fermentation, converting malic acid into lactic acid. The young wine was placed in wood and aged for 45 months in two oak barrels of 50 hl and 10 hl. As always, no artificial yeast or other enzymatic or technological additives were used during the entire winemaking process.

ANALYSIS DATA

Alcohol	14.06 (vol.%)
Residual sugar	<1.0 (g/l)
Total sulphur	23 (mg/l)
Free sulphur	7 (mg/l)
Volatile acidity	0.89 (mg/l)
Ph	3.62
Total acidity	6.11 (g/l)
Dry extract	29.8 (g/l)

BOTTLING DATE

On August 12th, 2024 we bottled 7372 bottles (750 mL) and 297 magnums (1500mL)

AVAILABILITY

From March 2026

CERTIFICATION

Organic certified by ICEA - Cert. n° IT-BIO-006.380-0065378.2025.002 Date: 28.07.2025.
Biodynamic certified by AGRIBIO

ANALYSIS (ISVEA)

Alcohol	14.27 (vol.%)
Total acidity	6.08 (g/l)
Residual sugar	<1.0 g/L
pH	3.68
Free sulphur	15 (mg/l)
Total sulphur	38 mg/L
Volatile acidity	0.75 g/L

Flavonol Profile:

Kaempferolo	<1 mg/L
Myricetina	2 mg/L
Isoramnetina	<1 mg/L

Quercetina	14 mg/L
Quercetina glucoside	3 mg/L

Color Features:

Assorbanza a 420 nm	2.74
Assorbanza a 520 nm	2.69
Assorbanza a 620 nm	0.62
Color intensity	6.0
Color hue	1.02
Total polyphenols	1684 mg/L
Anthocyan	90 mg/L
Indice di Catechine	320,4 mg/L