

TASSI

Brunello di Montalcino

DENOMINAZIONE DI ORIGINE
CONTROLLATA E GARANTITA

FRANCI RISERVA

2020



Denomination

Brunello di Montalcino Riserva DOCG

Grape Variety

100% Sangiovese

Vineyard

Grapes come from the Franci Vineyard, the estate's oldest, planted in 1979 and covering 1.5 hectares. It is located in the southeastern area of Montalcino, in Castelnuovo dell'Abate, at about 245 meters a.s.l., with an east/southeast exposure overlooking Mount Amiata. The soil is clayey, with over 10% stones, rich in calcium, iron, and manganese; the lower part contains areas of fine galestro. The vineyard is trained with the Guyot system.

Vinification

Fermentation with indigenous yeasts in wooden vats with maceration of 20–30 days.

Aging

36 months in Slavonian oak casks from 15 to 25 hl.

Alcohol Content

14%

Vintage 2020

The winter of 2020 was mild and rainy, ensuring good water reserves. The dry and sunny spring favored regular budding and flowering, while the hot summer, interrupted by sporadic rains, prevented water stress. The temperature variations in September and October favored the full ripening of Sangiovese, with healthy and rich grapes. The result was balanced, fruity wines with ripe tannins and good freshness, capable of combining elegance and longevity.

Tasting Notes

A deep and layered aromatic profile, where ripe plum, cherry, and dark berries emerge, accompanied by notes of sweet spices, juniper, incense, and black tea, with elegant hints of cocoa and coffee. On the palate, it is enveloping and extremely refined, supported by velvety, precise tannins that lend energy and tension to the sip. The progression is harmonious and persistent, with hints of licorice, star anise, and toasted hazelnuts in the finish. A wine of great balance and depth, destined to express itself at its best over time.

Tassi di Franci Franca