



Gianni Brunelli

Azienda Agraria
Le Chiuse di Sotto



Amor Costante IGT Toscana

2005

Grape variety	Sangiovese 80% Merlot 20%
Alcohol	14,00% vol
Total acidity	5,87 gr/l
Residual sugar	1,73 g gr/l
Total polyphenol	4033 mgr/l
Vineyard location	<i>Sangiovese</i> Podernovone, altitude 350 m; south-western exposure; planted in 1997
	<i>Merlot</i> Podernovone, altitude 350 m; south-western exposure; planted in 1998
Soils	Galestro, clay loams
Training system	Cordon trained, spur pruned
Number of vines per hectare	4500 vines
Harvest	Hand picked, in boxes
	<i>Sangiovese</i> grape from September 22th
	<i>Merlot</i> grape from September 12th
Fermentation temperature	30°C
Length of maceration	16 days sangiovese, 12 days merlot
Ageing	13 months in French barriques, Allier variety
Bottling	February 2008
Production	3000 bottles
Bottle size	750 ml
Tasting notes	<i>Colour</i> deep plum-red, clear
	<i>Nose</i> Intense of features of ripe berries and red berry fruits
	<i>Palate</i> Complete and persistent, well structured with great tannins , powerful

Loc. Podernovone, 157
I-53024 Montalcino
T +39 0577 849337
F +39 0577 846263

laura.brunelli@giannibrunelli.it
www.giannibrunelli.it
CS N 43°01'403 | EO 11°31'052