



**GIANNI BRUNELLI
BRUNELLO DI
MONTALCINO**

DENOMINAZIONE DI ORIGINE
CONTROLLATA E GARANTITA

2012 RISERVA

Imbottigliato dall'Azienda Agricola
Le Chiuse di Sotto di Maria Laura
Vacca, Montalcino, Italia.

75cl e 13.5%vol
CONTIENE SOLFITI - CONTAINS SULPHITES
L.04/16 PRODOTTO IN ITALIA

Brunello di Montalcino Riserva DOCG

2012

Vineyard location	Podernovone, altitude of 500 m south-western exposure, planted in 1998. Canalicchio, altitude of 250 m north-western exposure, planted in 1989
Soils	Galestro, schist, limestone, sand, white clay
Training system	Cordon trained, spur pruned
Number of vines per hectare	4'500 vines
Harvest	Hand-picked, in boxes, from September 22nd
Fermentation temperature	28°C for 5-6 days
Length of maceration	25-30 days a 32°C
Ageing	34 months in Slavonian oak casks of 25/30 hl
Bottling	December 2016
Production	3'026 bottles 0.75l, 120 magnums 1.5l, 10 double magnums 3.0l
Bottle size	0.75l, 1.5l, 3.0l
Grape variety	100% Sangiovese
Alcohol	13.5%
Total acidity	5.7 gr/l
Residual sugar	0.5gr/l
Dry extract	27.6gr/l
Tasting Note	The 2012 vintage is characterized by medium-high temperatures and few rains. Summer was particularly hot but the meticulous work at the vineyard allowed us to maintain balance on the plants, keeping them strong and healthy so to provide us with healthy and balanced grapes. The wine has a bright ruby colour, with delicate floral lift, complimented by a broad spectrum of small red berries, tobacco and some liquorice. Palate is accented with rich cherry and plum flavours and shows firm but elegant tannic structure. Let it settle and enjoy its noteworthy potential to develop further complexity until 2040.