



GIANNI BRUNELLI
BRUNELLO DI
MONTALCINO
DENOMINAZIONE DI ORIGINE
CONTROLLATA E GARANTITA

2016

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

75cl e 14%vol

VINO NON FILTRATO | UNFILTERED WINE
CONTIENE SOLFITI | CONTAINS SULPHITES
L.01/20 PRODOTTO IN ITALIA

Brunello di Montalcino DOCG

2016

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 28th
Fermentation temperature	27/28°C for 5-6 days
Length of maceration	12-16 days a 32°C
Ageing	24-30 months in Slavonian oak casks of 25/30 hl
Bottling	June 23rd, 2020
Production	13'214 bottles 0.75l, 150 magnums 1.5l and 15 double magnums of 3.0l
Bottle size	0.75l, 1.5l, 3.0l
Grape variety	100% Sangiovese
Alcohol	14%
Total acidity	5.8 gr/l
Residual sugar	0.5 gr/l
Dry extract	29.9 gr/l

The 2016 vintage: we can define it as excellent and partly surprising. The wines were actually born well in all senses. It was a progressive evolution in all the various stages of aging to define it as an excellent vintage. We believe that the merit is of Mother Nature who gave us an very balanced season without excesses and without lack, thus facilitating the plants to optimize their productive cycle.

Tasting Note Deep ruby colour, with plush notes of amarena cherries, wild strawberries, tar followed by forest floor and tobacco notes. Concentrated and savoury palate, shows balance of chewy but fine-grained tannins and persistence of finish. Drink now to 2040.