



GIANNI BRUNELLI
BRUNELLO DI
MONTALCINO
DENOMINAZIONE DI ORIGINE
CONTROLLATA E GARANTITA

2017

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.02/21 PRODOTTO IN ITALIA

Brunello di Montalcino DOCG

2017

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	30 months in Slavonian oak casks of 25 and 30 hl
Bottling	June 18th 2021
Production	15'014 bottles 0.75l, 180 magnums 1.5l and 30 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	29.3 gr/l

Vintage 2017: We treasure the experience from this vintage where we successfully managed the few water resources granted by mother nature in spring and early summer. We have well prepared the land to receive and retain water in winter and have given maximum attention to manage the vegetation in spring-summer. Two, three important rainfalls in early and mid-September were truly providential. The wine is fresh, balanced in all components and values. Perhaps the slightly early harvest penalized the tannic-phenolic extraction a little, but contributed to a very nice aromatic fragrance and fruity complexity.

Tasting Note Deep ruby colour, with soft notes of amarena cherries, wild strawberries, followed by floral notes and notes of heather and strawberry tree. Concentrated and savoury palate, shows balance of chewy but fine-grained tannins and a persistent finish. Drink now to 2040.