



GIANNI BRUNELLI
BRUNELLO DI
MONTALCINO
DENOMINAZIONE DI ORIGINE
CONTROLLATA E GARANTITA

2018

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.01/22 PRODOTTO IN ITALIA

Brunello di Montalcino DOCG

2018

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 25/30 hl
Bottling	June 28, 2022
Production	15'720 bottles 0.75l, 200 magnums 1.5l and 30 double magnums of 3.0l
Bottle size Grape variety	0.75l, 1.5l, 3.0l 100% Sangiovese
Alcohol Total acidity	14,00% 5,7 gr/l
Residual sugar Dry extract	0,5 gr/l 28,7 gr/l

In 2018 we had a very rainy spring mainly in the months of March and April. This made up for the water shortages of the previous year. The vines showed a good and balanced development with a homogeneous fruit setting. Very important was an early and timely „cleaning“ both of the soil under the rows and of the vines, by removing the young shoots from the stem and from the cordon, in order to minimize the potential proliferation of pathogens and cryptogams - downy mildew first.

Important was also our manual work to contain the vegetative growth, with several passages to select and to assure aeration to the bunches. The selection of the bunches was very important in this season.

At the time of harvest, the grapes had good skin integrity with a good balance of analytical values. Very good and distinctive fragrance of the fruit and the aromas; the tannic and anthocyanin extraction was balanced compared to the potential.

Tasting Notes: Deep ruby colour tending to garnet, floral notes of heather and strawberry tree in the beginning, followed by soft notes of sour cherry and black berries. Concentrated and savoury palate, balanced, well structured but fine-grained tannins and good final persistence.