



GIANNI BRUNELLI
BRUNELLO DI
MONTALCINO
DENOMINAZIONE DI ORIGINE
CONTROLLATA E GARANTITA

2019

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.01/23 PRODOTTO IN ITALIA

Brunello di Montalcino DOCG

2019

Vineyard location	Podernovone, altitude of 500 m south-western exposure, planted in 1998 Le Chiuse di Sotto, 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, last week of September to first week of October
Fermentation temperature	27/28°C for 6-7 days
Length of maceration	around 12 days a 31°C
Ageing	30 months in Slavonian oak casks of 10hl, 25hl and 30hl, new, medium and old oak
Bottling	May 16, 2023
Production	14'230 bottles 0.75l, 180 magnums 1.5l and 10 double magnums of 3l
Bottle size Grape variety	0.75l, 1.5l, 3l 100% Sangiovese
Alcohol Total acidity	14% 6.2 gr/l
Residual sugar Dry extract	0.5 gr/l 29.5 gr/l

The winter 2018-2019 was dry with low quantities of rain and snow. In spring the weather was excellent for flowering. At the beginning of summer the temperatures rose steadily, and in this period we began with a first manual selection of the bunches and with working the soils covering abundantly the roots in the rows to protect them from the irradiation of the sun. Rain arrived at the beginning of August, bringing the plants back to a good vegetative balance and photosynthesis. A favourable period followed with good ventilation and slight temperature changes which brought good concentrations and fragrances of varietal and environmental perfumes, as well as an excellent integrity and health of the fruit. A cool, dry September completed and enriched the fragrant and complex aromas of the fruit, and also maintained the grapes in good health. The maturation proved to be well balanced on a phenological level, the acidity was very good with a rather low pH, very appropriate values for a great vintage.

Tasting Notes: Deep and intense ruby colour, floral notes of heather and strawberry tree in the beginning. Soft and spicy notes on the palate, followed by notes of dark berries. Concentrated and savoury palate, balanced, well-structured but fine-grained tannins, good fragrance and freshness supported by important mineral notes, good final persistence.