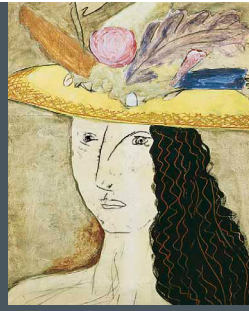




Gianni Brunelli

Azienda Agraria
Le Chiuse di Sotto



GIANNI BRUNELLI
BRUNELLO DI
MONTALCINO

DENOMINAZIONE DI ORIGINE
CONTROLLATA E GARANTITA

2010 RISERVA

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

75cl e 14.5%vol
CONTIENE SOLFITI - CONTAINS SULPHITES
L.03/14 PRODOTTO IN ITALIA

Dipinto di Richard M. Goodwin

Brunello di Montalcino Riserva DOCG
2010

Vineyard location	Sangiovese: Podernovone, altitude of 350m. south-western exposure; planted in 1997 canalicchio, altitude of 200m; north-western exposure; planted in 1989
Soils	Galestro, clay loams
Training system	Cordon trained, spur pruned
Number of vines per hectare	4'500 vines
Harvest	hand picked, in boxes, 27th September
Fermentation temperature	26-27°C
Length of maceration	25 days
Ageing	24 months in Slavonian oak casks of 10/20 hl.,
Bottling	July 2014
Production	3'100 bottles 0.75l, 62 magnums 1.5l, 15 magnums 3l
Bottle size	0.75l, 1.5l, 3l
Grape variety	sangiovese 100%
Alcool	14.50%.
Total acidity	5.42gr/l
Residual sugar	2.7gr/l
Total Polifenoli	2'890mg/l
Tasting Note	The 2010 vintage is characterized by a rainy and cool spring and a summer sunny but not overly hot. Maturation was very regular and gradual giving great results from an organoleptic; wine with great personality, strong and persistent with velvety tannins. A wine of long aging.

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