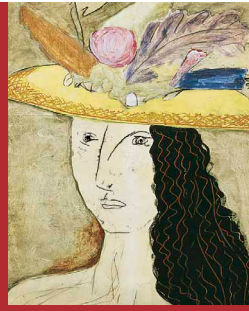




Gianni Brunelli

Azienda Agraria
Le Chiuse di Sotto



GIANNI BRUNELLI
ROSSO DI
MONTALCINO
DENOMINAZIONE
DI ORIGINE CONTROLLATA
2015

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

75cl e 13.5%vol
CONTIENE SOLFITI - CONTAINS SULPHITES
L.03/16 PRODOTTO IN ITALIA

Dipinto di Richard M. Goodwin

Rosso di Montalcino DOC
2015

Vineyard location	<i>Sangiovese</i> , Podernovone, altitude of 350m south-western exposure; planted in 1997 canalicchio, altitude of 200 m; 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, from 1st October
Fermentation temperature	27–28°C
Length of maceration:	18 days
Ageing	8 months in Slavonian oak casks of 5hl, 10hl, 21hl, 25hl
Bottling	September 2016
Production	13'000 bottles 0.75l, 60 magnums 1.5l
Bottle size	0.75l, 1.5l
Grape variety	100% <i>sangiovese</i>
Alcool	13.5%
Total acidity	5.4gr/l
Residual sugar	2.7gr/l
Total Polifenoli	2.25mg/l
Tasting Note	Great expression of fruit on the nose that persists, ruby colour very elegant. The nose opens with a very strong bouquet with little red fruits not too mature. The palate has a good concentration, elegant and well balanced with fascinating flavors of red fruits, violet and menthol. In the final, with soft tannins, velvety and silky.

Loc. Podernovone, 157
I-53024 Montalcino
T +39 0577 849337
F +39 0577 846263

laura.brunelli@giannibrunelli.it
www.giannibrunelli.it
CS N 43°01'403 | EO 11°31'052