



GIANNI BRUNELLI
ROSSO DI
MONTALCINO
DENOMINAZIONE
DI ORIGINE CONTROLLATA
2019

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

75cl e 13.5%vol

VINO NON FILTRATO | UNFILTERED WINE
CONTIENE SOLFITI | CONTAINS SULPHITES
L.05/20 PRODOTTO IN ITALIA

Rosso di Montalcino DOC

2019

Vineyard location	Podernovone, altitude of 500m 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	28°C for 5–6 days
Length of maceration:	18 days
Ageing	10 months in Slavonian oak casks of 5, 10, 21 and 25hl
Bottling	12 November 2020
Production	11'829 bottles 0.75l and 72 magnums 1.5l
Bottle size	0.75l, 1.5l
Grape variety	100% Sangiovese
Alcohol	13.5%
Total acidity	5.7 gr/l
Residual sugar	0.5 gr/l
Dry Extract	28.9 gr/l

The vintage 2019 produced grapes of excellent fragrance with persuasive fruit notes. The blend of our Rosso di Montalcino comes in greater proportion from the Le Chiuse vineyards and from vineyard La Quercia. This vintage gave expression of great freshness and aromatic complexity, based on a good but not predominant structure.

Tasting Note Deep ruby colour with concentrated bramble fruit, succulent cherries and blood orange. A very juicy palate with refreshing acidity sound balance and fine tannic structure. Enjoy now but has the potential to keep and blossom into a more complex wine up to the next 10 years.