



GIANNI BRUNELLI
**ROSSO DI
MONTALCINO**
DENOMINAZIONE
DI ORIGINE CONTROLLATA
2020

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.03/21 PRODOTTO IN ITALIA

Rosso di Montalcino DOC

2020

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	18 November 2021
Production	5926 bottles 0.75l and 30 magnums 1.5l
Bottle size	0.75l, 1.5l
Grape variety	100% Sangiovese
Alcohol	13.5%
Total acidity	6 gr/l
Residual sugar	0.3 gr/l
Dry Extract	27.5 gr/l
Vintage 2020:	A hot year in its evolution. The careful and proper management of the leaf wall, supported by winter tillage and organic fertilization, has allowed us to maintain an excellent vegetative balance and fruit ripening. The wines present themselves with wonderful aromas of red berries and really interesting notes of underbrush and wildflowers. Freshness and integrity are its main characteristics..
Tasting Note	Deep ruby colour with intense notes of berries, 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.