



**GIANNI BRUNELLI**  
**ROSSO DI**  
**MONTALCINO**  
DENOMINAZIONE  
DI ORIGINE CONTROLLATA  
**2022**

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.02/23 PRODOTTO IN ITALIA

**Rosso di Montalcino DOC**

2022

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 16th
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	November 14th, 2023
Production	9106 bottles 0.75l and 100 magnums 1.5l
Bottle size   Grape variety	0.75l, 1.5l   100% Sangiovese
Alcohol   Total acidity	14%   5.99 gr/l
Residual sugar   Dry Extract	0.5 gr/l   29.5 gr/l

**Vintage 2022:** During the winter we carried out a deep tillage of the soil in the rows and under the rows in order to store as much water as possible. This allowed the vines not to suffer too much water stress despite the drought and extraordinary heat of the spring and summer month. The rains at the end of July and beginning of August were crucial for a good maturation of the grapes, and also let to a lowering of the minimum night temperatures, allowing a good biosynthesis of anthocyanins and aromas. In the second week of September we harvested perfectly mature and healthy grapes of good phenolic quality. The wine shows complexity on the nose, a beautiful tannic texture and good acidity, an excellent prerequisite for aging.

**Tasting Notes:** Deep ruby colour with concentrated notes of berries, cherries and blood orange. A very juicy palate with refreshing acidity, sound balance and fine tannic structure. Enjoy now but can be kept to develop greater complexity during the next 10 years.