



**GIANNI BRUNELLI**  
**ROSSO DI**  
**MONTALCINO**  
DENOMINAZIONE  
DI ORIGINE CONTROLLATA  
**2016**

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

**75cl e 13.5%vol**  
CONTIENE SOLFITI - CONTAINS SULPHITES  
L.02/17 PRODOTTO IN ITALIA

**Rosso di Montalcino DOC**  
2016

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 October 3rd
Fermentation temperature	28°C for 5-6 days
Length of maceration:	18 days
Ageing	8 months in Slavonian oak casks of 5hl, 10hl, 21hl, 25hl
Bottling	September 2017
Production	9'186 bottles 0.75l and 60 magnums 1.5l
Bottle size	0.75l, 1.5l
Grape variety	100% sangiovese
Alcohol	13.5%
Total acidity	5.4gr/l
Residual sugar	0.5gr/l
Dry Extract	29.4g/l
Tasting Note	The 2016 vintage is exceptional, characterized by warm and very balanced growing season although somehow rainy during May. Careful and precise work at the vineyard provided us with healthy and strong vines and optimum physiological and phenolic ripening of the grapes. The wine has a dark ruby colour, with intense bramble fruit, black cherry, blood orange and floral notes. Palate is rich and plush maintaining however a crisp acidity, sound balance and signature fine tannic structure of Gianni Brunelli. Enjoy now but has the potential to keep and blossom into a more complex wine up to the next 12 years.