



**GIANNI BRUNELLI
BRUNELLO DI
MONTALCINO**

DENOMINAZIONE DI ORIGINE
CONTROLLATA E GARANTITA

2014

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

75cl e 13.5%vol
CONTIENE SOLFITI - CONTAINS SULPHITES
L.01/18 PRODOTTO IN ITALIA

Brunello di Montalcino DOCG

2014

Vineyard location	Podernovone, altitude of 500 m 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 13th
Fermentation temperature	28°C for 5-6 days
Length of maceration	12-16 days a 32°C
Ageing	24-30 months in Slavonian oak casks of 25/30 hl
Bottling	July 6th 2018
Production	7'880 bottles 0.75l, 60 magnums 1.5l
Bottle size	0.75l, 1.5l
Grape variety	100% Sangiovese
Alcohol	13.5%
Total acidity	5.4 gr/l
Residual sugar	0.3 gr/l
Dry extract	28.6 gr/l

The vintage 2014 began with a rather rainy spring; Soil management has been very important and areas with abundant slate and galestro soils have benefited, particularly our vineyards in Podernovone. We managed the canopy immediately from the beginning of June to deal with the rainy year, keeping the leaf density very low. The good ventilation of our hill and the canopy management have facilitated the disease control and favoured the aromatic charge and the phenolic ripening. However, in 2015, in order to guarantee our quality, we decided to declassify almost half of our production of Brunello di Montalcino 2014 to Rosso di Montalcino 2014, bottling only 60 hl.

Tasting Note	Deep ruby colour, with delicate notes of amarena cherries and red currant, followed by floral and blond tobacco notes. Etherial and savoury palate, shows balance of fine-grained tannins and persistence of finish. Drink now to 2035.
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