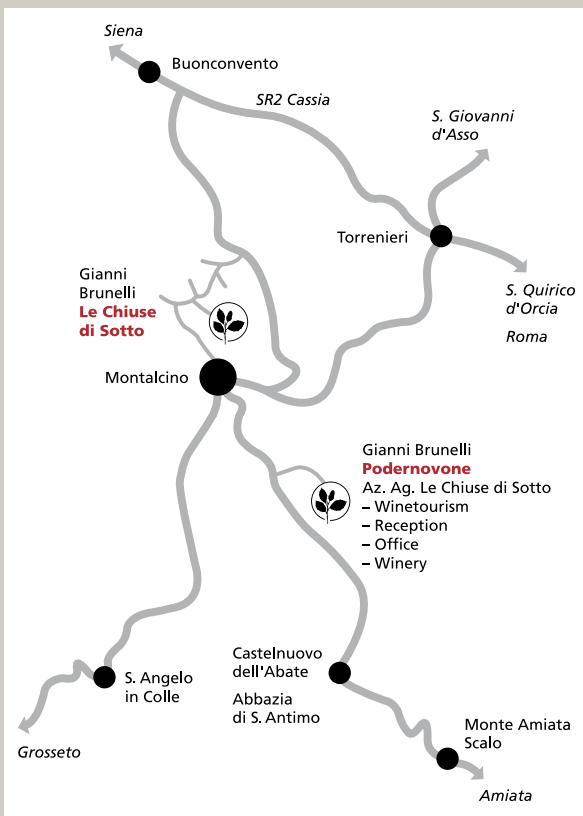


There are many ways
to try and give a meaning
to ones life.

We try to make
a wine so good
that those who drink it
are induced to benevolence
and friendship.





Gianni Brunelli
Az. Agr. Le Chiuse di Sotto
Montalcino

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Where we come from. Where we are going.

They say that behind every great man there is a great woman. Gianni was a great man. Laura was not behind him but by his side as in this photograph. An affectionately ironic portrait of Gianni as innkeeper and leader of the people, like an ancient knight, overshadows Laura and Gianni. Gianni was born in Montalcino, became Senese, returned to Montalcino, places of excellence for hospitality. Laura was born in Sardinia near to the glorious Arborea di Eleonora. Her mother Grazia had married Angelo when she was eighteen. Names from the crib. Angelo was always a shepherd, of the type that call their sheep by name, one by one. Laura left when she was eighteen. To pay for her studies in biology at Siena she remained in service of a family. A child who looked after three children. One day when she was in piazza del Campo, a young man who was Gianni *il Brunelli*, as she preferred to say, asked her for a cigarette. Although they had given up smoking various times, they stayed together for the next thirty years. Gianni was a worker with Ignis and was a leader for his companions. He did not care too much for political theory but relied on his *simpatia*. Natural leaders and restaurateurs have a common vocation.



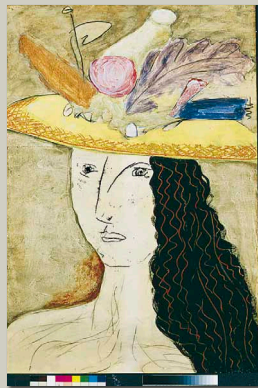
Gianni had the idea to open an old-fashioned inn. He had the idea but didn't have a lire. However he was so friendly that two old shopkeepers on via del Porrione, a stone's throw from Piazza del Campo, the centre of the world, who were more devoted to the place where they had spent their whole lives than they were to money, took him at his word. To him, to his mother Elvira – who had always been in the kitchen – and to Laura.



In 2009 l'Osteria delle Logge, by now a myth for the Senese and for travellers from all over the world, celebrated its thirty years. For over thirty years Laura and Gianni have been joined as a kite to the hand that holds the string: they have been in turn hand and kite. In November 2008 Gianni's thread broke.



In every adventure the hero sets out to conquer the big wide world and later, loaded with honours and scars, returns to the ancestral home. Gianni returned in 1987. At Montalcino the Brunelli – who take their name, a genitive of Brunello, from the certified wine, had owned a small vineyard, Le Chiuse di Sotto, a total of two hectares, at 250 metres on the north side, clay and good drainage, as well as three hectares of olive grove. In 1989 both the cultivation of Sangiovese for the Rosso and the Brunello and the oil started again. A small plot conserves the Sangiovese vines planted by Gianni's father Dino in 1947. Since all the vines are at least thirty years old and the area cool, the vineyard is permanently grassed. Gianni and Laura remained the same as ever but now had talented friends from all fields. The label for the Brunello



– *Elvira with a hat* – was painted by Richard M. Goodwin, an economist from Harvard and Cambridge, but most of all a regular of the Logge.

The next move was to buy Podernovone, a four and a half hectare property planted with Sangiovese and Merlot since 1997, the former for the Rosso and the Brunello, the latter for l'Amor Costante invented by Gianni who wanted to pay homage to Laura as well as to friendship. With the 100 per cent Sangiovese Rosso and Brunello, Gianni and Laura stood firm against the temptation of modernism out of respect for the expression of Montalcino.



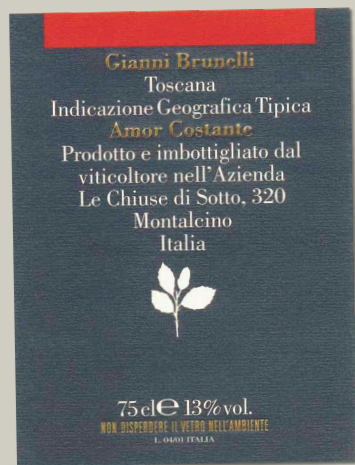
Il Podernovone is made up of four vineyards. In the Olmo vineyard, which faces south, the Sangiovese is of contained vigour, growing fewer grapes, which are, however, rich and concentrated. The Oliva vineyard faces southwest and is more balanced, due to the presence of clay in the deeper stratum, which when explored by

the roots provide an important summer water reserve. When the Sangiovese ripens it is rich in tannins and aromas. The Quercia vineyard, which faces west, is the most productive, due to the type of soil and the availability of water. The Sangiovese grapes reach their fullness when harvested late, with an optimum balance between sugar-acidity and tannin. Finally the Gelso vineyard is the small plot facing north-northwest, with a predominantly clay soil but rich in structure. The Merlot used (at 80 per cent, to the 20 per cent of Sangiovese) in Amor Costante's blend is grown here. The grapes make a wine with a subtle tannin and fruity and floral aromas.

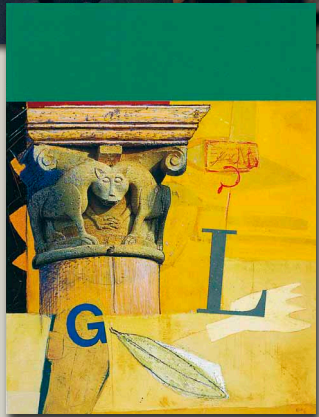
Since the vineyards at Podernovone are younger and the vines more affected by the influence of the sloping and deposits of the plots, in the recent past grass has been introduced in the areas where the plants are most vigorous. The grass is more or less frequently mown depending on the rain. The non-grassed area is worked harder in the autumn when it is fertilized, whilst in spring the work is more superficial with the aim of eliminating the grass (thus the competition with the vines) in the areas where plants are of medium to low vigour.

From the windows of her farm Podernovone, at an altitude of 500 meters on a south-west facing sunny slope, Laura and her guests have a stunning view over Amiata. The soil, a breakdown of a calcareo-marnoso type, reflects light and heat on the grapes. The different microclimates of the two farms (cool and ventilated at Chiuse di Sotto, with abundant summer water, hot and ventilated at Podernovone) enriches the potential for the final assemblage of the wines. The olives, replanted on one and a half hectares after the terrible frost in 1985, are luxuriant and give a healthy and delicious oil. A beautiful half-moon shaped border of Mediterranean scrub surrounds the farm.

Here are the offices and the welcoming tasting room. Accommodation and social areas are reserved for friends







and visitors. It is amongst the vines and the olives, between the cellar and the office that Laura lives and works along with the people who work with her. She spends her time in the property, working in vineyards, looking after the pruning and the harvest, the health and the quality of the plants. No weed-killer is used. The natural fauna between the lines is periodically mown down, the fertilizer is completely organic.

The forcing of the production of Brunello arose as a result of misguided quantitative enthusiasm. It was necessary to produce more. The Brunelli's Brunello never believed that. The only thing that the ups and downs of the world economy and the local controversy has done is to increase the importance of the quality of the wine. Those who truly understand quality know that this is due, above all, to human effort rather than reliance on intensive mechanization. The cordone speronato (spurred cordon) method of cultivation also contributes to this end. It allows for a higher percentage of perennial to annual wood, a beneficial reduction of the sizes of the bunches, and better construction and management of the foliage walls. On average, 500 hours of manual labor go into each hectare every year. The main operations are undertaken according to the following timetable:

- Winter pruning of the spurred cordon to two visible buds.
- Disinfection of the pruning cuts, removal.
- An early choice of the shoots: 3-4 leaflets open.
- Further steps that allow for well-timed fencing of the shoots. It is important that the shoots grow vertically from the start exploiting the dominant honeycomb form typical of vines so as to create the basis for an optimal leaf wall (length between nodes to sprouting femminelle in the area of the bunch).
- Summer management of the greenery with defeminelling to regulate the density of the wall.
- Adjustment of production of the more vigorous areas by thinning of bunches to the hardening of the seeds. Harvesting is done by hand, in small boxes.



« We have produced these wines with great care.
We suggest that attention should be given to their storage
and serving, taking care to uncork the bottle some time
before drinking. »



Brunello di Montalcino DOCG

>
A blend of hand-picked grapes from the northern vineyard of Le Chiuse di Sotto and the southern plots of Podernovone. With meticulous work on the vineyard, careful winemaking and long ageing in Slavonian oak casks, our target is balance and elegance, with the absolute expression of the vintage and terroir.



Brunello di Montalcino Riserva

>
Only on particularly good vintages, a selection of our Sangiovese grapes from the oldest vines and more powerful plots will patiently age in Slavonian oak casks for almost 3 years and become a Brunello di Montalcino Riserva. Always fine and elegant but with some further bottle ageing, your patience will be rewarded.



Rosso di Montalcino DOC

>
Plush and fruity, with only 8 months of ageing in oak casks, we aim to express the purest character of Sangiovese. Each year we declassify a part of our Brunello di Montalcino for the production of our Rosso di Montalcino, offering better structure, depth and backbone to the wine.



Amor Costante

>
Produced from the union of Sangiovese and Merlot grapes grown in Podernovone. This is the wine that Gianni wanted to dedicate to his friends hearts. It has the persuasiveness and softness of Merlot combined with the grace, sympathy and determination of Sangiovese. It conveys with candour the essence of its territory..



Grappa di Brunello di Montalcino

>
From the pomace of our Sangiovese grapes for the production of our Brunello, we distil the essence of them to create a delicate Spirit, our Grappa di Brunello di Montalcino.



Olio extra vergine di oliva

>
The oil, produced in small quantities, is cold pressed using the frantoio, moraiolo and leccino varieties cultivated in the farm's two olive groves. The plants are organically fertilized and are not treated with pesticides.



Gianni Brunelli
Le Chiuse di Sotto
Montalcino
