



GIANNI BRUNELLI
BRUNELLO DI
MONTALCINO
DENOMINAZIONE DI ORIGINE
CONTROLLATA E GARANTITA

2015

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.01/19 PRODOTTO IN ITALIA

Brunello di Montalcino DOCG

2015

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 September 28th
Fermentation temperature	27/28°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 10th 2019
Production	16'846 bottles 0.75l, 300 magnums 1.5l and 32 double magnums of 3.0l
Bottle size	0.75l, 1.5l, 3.0l
Grape variety	100% Sangiovese
Alcohol	14%
Total acidity	5.4 gr/l
Residual sugar	0.3 gr/l
Dry extract	28.6 gr/l

The 2015 vintage was excellent! The abundant rains of late winter and early spring, accumulated in the soil and prepared an important water reserve to support the whole vegetative and phenological development. The fairly warm spring with low humidity and mostly ventilated days, created great conditions of balance. Wonderful summer, particularly on July, with very good ventilation, led the vines to optimal vegetative conditions. At harvest, the grapes arrived in perfect health and maturation, with rarely thick skins, excellent integrity and truly superior phenolic-anthocyanic charge, fresh acidities and potent alcohol. The wines show now an excellent polyphenolic profile, with great expression of their vintage, their territorial character and signature elegance.

Tasting Note Deep ruby colour, with plush notes of amarena cherries, wild strawberries, tar followed by forest floor and tobacco notes. Concentrated and savoury palate, shows balance of chewy but fine-grained tannins and persistence of finish. Drink now to 2040.