



**GIANNI BRUNELLI**  
**ROSSO DI**  
**MONTALCINO**  
DENOMINAZIONE DI ORIGINE  
CONTROLLATA E GARANTITA

**2018**

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

**75cl e 13.5%vol**

VINO NON FILTRATO | UNFILTERED WINE  
CONTIENE SOLFITI | CONTAINS SULPHITES  
L.02/19 PRODOTTO IN ITALIA

**Rosso di Montalcino DOC**

2018

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 28th
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	27 November 2019
Production	11'736 bottles 0.75l and 120 magnums 1.5l
Bottle size	0.75l, 1.5l
Grape variety	100% Sangiovese
Alcohol	13.50%
Total acidity	5.7 gr/l
Residual sugar	0.3 gr/l
Dry Extract	28.9 gr/l

The 2018 vintage began with a rainy spring that offset the water shortages of the previous year. In this vintage, an early «cleaning» of the soil under the vines was very important in order to minimize the potential development of pathogens, with good ventilation of the entire canopy and clusters. At the time of the harvest, the grapes had a good skin integrity with a very positive balance of analytical values, however our yields did not exceed the quantity of 55 quintals per hectare. The pH tends to be low with fairly marked acidity, promising wines of good freshness with long life and evolution.

Tasting Note	Deep ruby colour with concentrated bramble fruit, succulent cherries and blood orange. A very juicy palate with refreshing acidity sound balance and fine tannic structure. Enjoy now but has the potential to keep and blossom into a more complex wine up to the next 10 years.
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