



GIANNI BRUNELLI
BRUNELLO DI
MONTALCINO
DENOMINAZIONE DI ORIGINE
CONTROLLATA E GARANTITA

2020

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.01/24 PRODOTTO IN ITALIA

Brunello di Montalcino DOCG

2020

Vineyard location	Podernovone, altitude of 500 m south-western exposure, planted in 1998.
	Le Chiuse di Sotto, 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 in the last days of September.
Fermentation temperature	27/28°C for 5 -6 days.
Length of maceration	12 -16 days at 32°C
Ageing	24 -30 months in Slavonian oak casks of 10/25/30 hl, new, medium and old oak.
Bottling	June 10th, 2024
Production	16907 bottles 0.75l, 180 magnums 1.5l and 10 double magnums of 3.0l
Bottle size Grape variety	0.75l, 1.5l, 3.0l 100% Sangiovese
Alcohol Total acidity	14% 6.05 gr/
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Residual sugar Dry extract	0.7 gr/l 29.6 gr/l
Flavonoids - Quercetin	It may be that a concentration of polyphenols causes some sediment to form in the wine. This does not affect the taste and in case of presence a light decanting of the wine may be sufficient.

The 2020 vintage: A hot year in its evolution. The careful and proper management of the leaf wall, supported by winter tillage and organic fertilization, has allowed us to maintain an excellent vegetative balance and fruit ripening. The wines present themselves with wonderful aromas of ripe berries and really interesting notes of underbrush and willdflowers. Freshness and integrity are its main characteristics.

Tasting Note: Deep and intense ruby red, floral notes of heather and strawberry tree in the beginning. Soft and spicy notes on the palate, followed by notes of dark berries. Concentrated and savoury palate, balanced, well-structured but fine-grained tannins, good fragrance and freshness supported by important mineral notes, good final persistence.