



Dipinto di Richard M. Goodwin

GIANNI BRUNELLI
BRUNELLO DI
MONTALCINO
DENOMINAZIONE DI ORIGINE
CONTROLLATA E GARANTITA

2021

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.01/25 PRODOTTO IN ITALIA

Brunello di Montalcino DOCG

2021

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| Vineyard location | Podernovone, altitude of 500 m south-western exposure, planted in 1998. Le Chiuse di Sotto, altitude of 250 m north-eastern 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, 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 | 32 months in Slavonian oak casks of 10/25/30 hl, new, medium and old oak. |
| Bottling | June 17th, 2025 |
| Production | 15'715 bottles 0.75l, 180 magnums 1.5l and 10 double magnums 3.0l |
| Bottle size | 0.75l, 1.5l, 3.0l |
| Grape variety | 100% Sangiovese |
| Alcohol | 14.00% |
| Total acidity | 6.19 gr/l |
| Residual sugar | <0.5 g/l |
| Dry extract | 29.5 gr/l |
| The 2021 vintage: A vintage characterized by rather high average temperatures but with excellent day/night temperature variations during the summer months. Deep mechanical soil tillage and organic fertilization in winter, then careful canopy management and green harvesting, all to ensure a balanced vegetative growth and optimal fruit ripening. The wines display a complex aromatic profile with pronounced freshness and fragrance. Analytical values are highly appropriate for a vintage that stands out for its integrity, fruit freshness, and certainly excellent longevity. | |
| Tasting Notes: | 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. |