



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.

75cle 14%vol

VINO NON FILTRATO | UNFILTERED WINE CONTIENE SOLFITI | CONTAINS SULPHITES L.01/25 PRODOTTO IN ITALIA

Brunello di Montalcino DOCG

2021

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 Grape variety	0.75l, 1.5l, 3.0l 100% Sangiovese
Alcohol Total acidity	14.00% 6.19 gr/l
Residual sugar Dry extract	<0.5 g/l 29.5 gr/l
Flavoinoids – 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 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.

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