



**GIANNI BRUNELLI
BRUNELLO DI
MONTALCINO**

DENOMINAZIONE DI ORIGINE
CONTROLLATA E GARANTITA

2013

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

75cl e 13.5%vol
CONTIENE SOLFITI - CONTAINS SULPHITES
L.01/17 PRODOTTO IN ITALIA

Brunello di Montalcino DOCG

2013

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 October 7th
Fermentation temperature	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 2017
Production	14'000 bottles 0.75l, 300 magnums 1.5l, 10 double magnums 3.0l
Bottle size	0.75l, 1.5l, 3.0l
Grape variety	100% Sangiovese
Alcohol	13.5%
Total acidity	5.5gr/l
Residual sugar	0.4gr/l
Dry extract	28.7gr/l
Tasting Note	The 2013 vintage is characterized by abundant rains, especially during spring, but generally balanced temperatures and precipitation throughout the year. Daily and very careful care of the vineyard allowed us to bring in the cellar beautiful and healthy grapes. The wine has a brilliant ruby colour, with persistent but delicate notes of small red berries, sour cherries, raspberries followed by elegant tobacco and Mediterranean herbs. Lush but savoury palate, shows great depth and balance with fine grained tannins and long, persisting finish. Drink now to 2035.