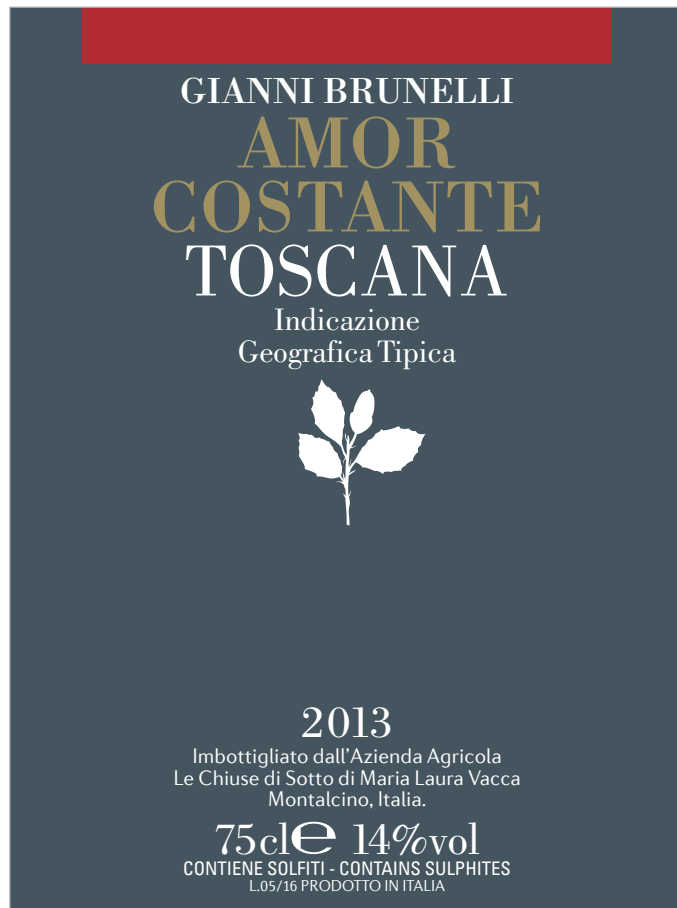




Gianni Brunelli

Azienda Agraria
Le Chiuse di Sotto



Amor Costante IGT Toscana

2013

Vineyard location	<i>Sangiovese</i> Podernovone, altitude 350m south-western exposure; planted in 1997
	<i>Merlot</i> Podernovone, altitude 350 m south-western exposure; planted in 1998
Soils	Galestro, clay loams
Training system	cordon trained, spur pruned
Number of vines per hectare	4500 vines
Harvest	hand picked, in boxes
	<i>Sangiovese</i> grape from September 22nd
	<i>Merlot</i> grape from September 12th
Fermentation temperature	25–26°C
Time of maceration	22 days <i>sangiovese</i> , 18 days <i>merlot</i>
Aging	13 months in french barriques, Allier variety
Bottling	May 2015
Produzione	1940 bottles and 30 magnum bottles
Formati	0.75l and 1.5l
Grape variety	<i>sangiovese</i> / <i>merlot</i>
Alcohol	14.50 %
Total acidity	5.24 gr/l
Residual sugar	1.53 gr/l
Total polyphenol	3225
Tasting notes	Colored wine with violet hues, fresh fruit, cherry and spicy notes that blend with great balance and elegance of vanilla and sweet wood. The taste is fascinating, silky, with soft tannins, rich and persistent

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