



Gianni Brunelli

Azienda Agraria  
Le Chiuse di Sotto



Dipinto di Richard M. Goodwin

**GIANNI BRUNELLI  
BRUNELLO DI  
MONTALCINO**

DENOMINAZIONE DI ORIGINE  
CONTROLLATA E GARANTITA

**2012**

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

**75cl e 13.5%vol**  
CONTIENE SOLFITI - CONTAINS SULPHITES  
L.02/16 PRODOTTO IN ITALIA

**Brunello di Montalcino DCG**

2012

Vineyard location	<i>Sangiovese</i> , Podernovone, altitude of 350 m south-western exposure, planted in 1997 canalicchio, altitude of 200 m north-western exposure, planted in 1989
Soils	Galestro, clay loams
Training system	Cordon trained, spur pruned
Number of vines per hectare	4'500 vines
Harvest	Hand picked, in boxes, from 22nd September
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	June 2016
Production	13'000 bottles 0.75l, 100 magnums 1.5l
Bottle size	0.75l, 1.5l
Grape variety	100% <i>sangiovese</i>
Alcool	13.5%
Total acidity	5.4gr/l
Residual sugar	2.8gr/l
Total polifenoli	2'540mg/l
Tasting note	The 2012 vintage is characterized by high temperatures and very little rain and a summer hot enough, but with very careful care of the vineyard, has allowed us to bring in the cellar the grapes very beautiful and healthy. The wine from the intense ruby red colour, with colour even youth. Perfumes persistent and large red berries, cherries, blackberry followed by aromas of blueberry persistent. The taste is dry, and warm. It has a long aging.

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