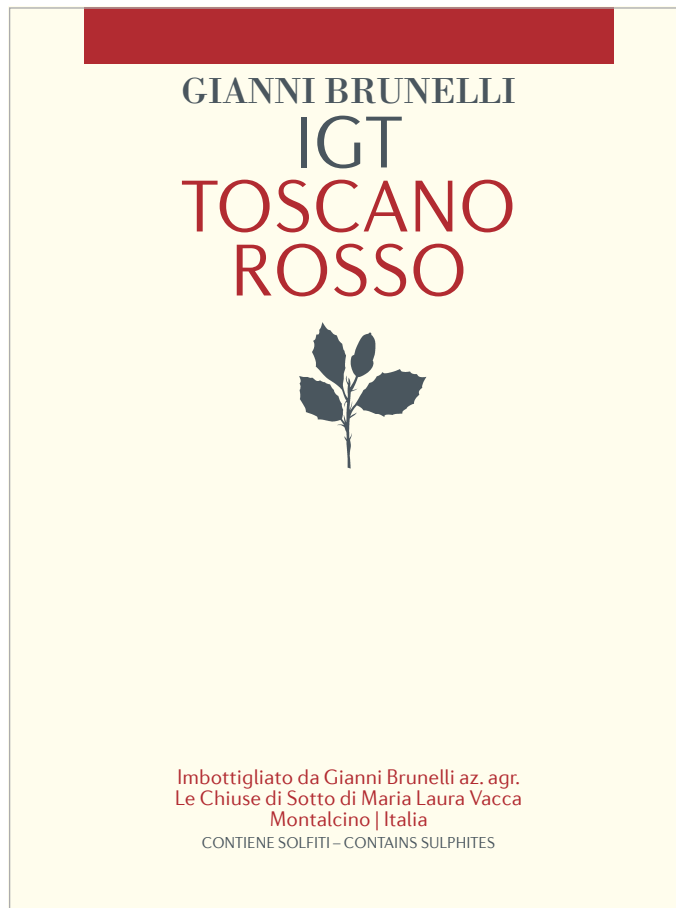




Gianni Brunelli

Azienda Agraria
Le Chiuse di Sotto



IGT Toscana Rosso

Vineyard location	<i>Merlot</i> Podernovone, altitude 350 m north-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 mid September
Fermentation temperature	27–28°C
Time of maceration	18 days
Aging	24–30 months in french barriques, allier variety, fourth step
Bottling	March 2016
Produzione	5'900 bottles and 300 magnum bottles
Formati	0.75l and 1.5l
Grape variety	100% merlot
Alcohol	14.5%
Total acidity	5.24gr/l
Residual sugar	1.53gr/l
Total polyphenol	3'225
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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