



GIANNI BRUNELLI
ROSSO DI
MONTALCINO
DENOMINAZIONE
DI ORIGINE CONTROLLATA
2017

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

75cl e 14%vol
CONTIENE SOLFITI - CONTAINS SULPHITES
L.02/18 PRODOTTO IN ITALIA

Rosso di Montalcino DOC

2017

Vineyard location	Podernovone, altitude of 500m 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 September 22nd
Fermentation temperature	28°C for 5-6 days
Length of maceration:	18 days
Ageing	10 months in Slavonian oak casks of 5/10/21/25 hl
Bottling	7 November 2018
Production	13'067 bottles 0.75l and 120 magnums 1.5l
Bottle size	0.75l, 1.5l
Grape variety	100% Sangiovese
Alcohol	14.0%
Total acidity	5.5 gr/l
Residual sugar	0.4 gr/l
Dry Extract	30.6 g/l

The Vintage 2017 is characterized by high temperatures and drought which we fought with meticulous work on the soil, keeping it closed to retain the few millimetres of water that fell and arriving until the end of August with fair water conditions. Our investment in the vineyards for all these years has strengthened our vines that have managed to remain strong without stopping the maturity due to stress. Fortunately, even the rains in mid-September benefited our vineyards and gave an air of freshness to the vines by offering excellent quality grapes with optimum physiological and phenolic ripening.

Tasting Note Deep ruby colour with concentrated bramble fruit, succulent cherries and blood orange. A very juicy palate with refreshing acidity sound balance and fine tannic structure. Enjoy now but has the potential to keep and blossom into a more complex wine up to the next 12 years.