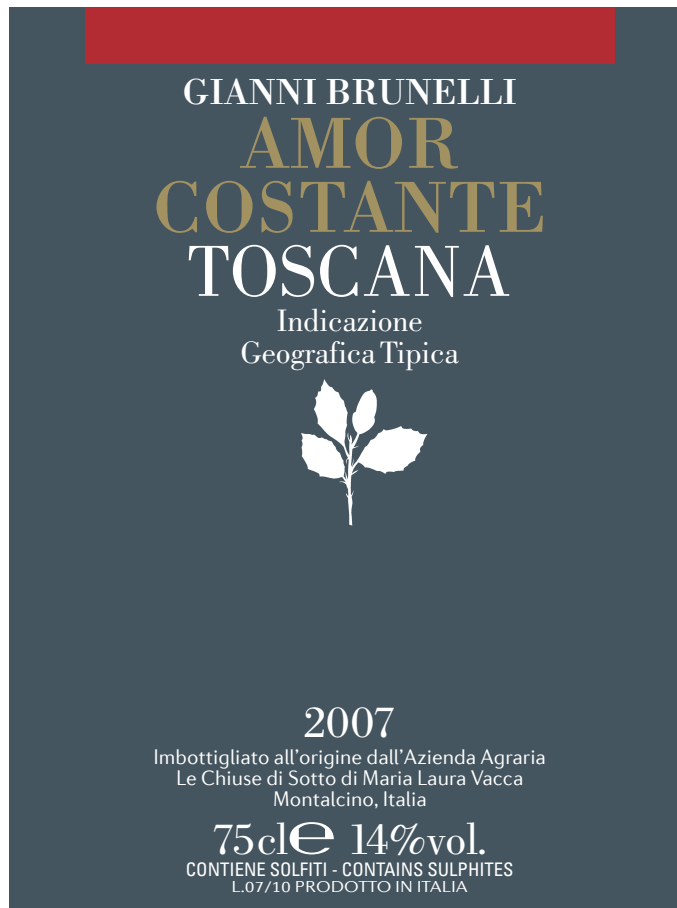




Gianni Brunelli

Azienda Agraria
Le Chiuse di Sotto



Amor Costante IGT Toscana

2007

Grape variety	sangiovese 80% merlot 20%
Alcohol	14 % vol
Total acidity	5,63 grams/liter
Residual sugar	1,75 grams/liter
Total polyphenol	4145 mg/l
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
	Sangiovese grape from September 22th
	Merlot grape from September 12th
Fermentation temperatur	28°C
Time of maceration	16 days sangiovese, 12 days merlot
Aging	13 months in french barriques, Allier variety
Bottling	July 2010
Production	1880 bottles 0,75 and 60 magnum bottles
Formats	750 ml and 1,5 l
Tasting notes	<i>Colour</i> deep plum-red
	<i>Nose</i> features of ripe berries and red berry fruits
	<i>Palate</i> persistent

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