



GIANNI BRUNELLI
ROSSO DI
MONTALCINO
DENOMINAZIONE
DI ORIGINE CONTROLLATA
2023

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

75cl e 13.5%vol

VINO NON FILTRATO | UNFILTERED WINE
CONTIENE SOLFITI | CONTAINS SULPHITES
L.02/24 PRODOTTO IN ITALIA

Rosso di Montalcino DOC

2023

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 16th
Fermentation temperature	28°C for 5–6 days
Length of maceration:	18 days
Ageing	10 months in Slavonian oak casks of 5, 10, 21 and 25hl
Bottling	November 14th, 2024
Production	6560 bottles 0.75l and 40 magnums 1.5l
Bottle size Grape variety	0.75l, 1.5l 100% Sangiovese
Alcohol Total acidity	13.50% 5.73 gr/l
Residual sugar Dry extract	0.5 gr/l 29.5 gr/l

Vintage 2023: The vintage 2023 was challenging due to the heavy spring rains, which caused poor fruit setting and a significant loss in quantity. A very hot and dry summer followed, which required very careful and continuous management of the vines. Thanks to a careful selection of the grapes and thanks to very nice weather at the end of the ripening, the quality of the wines is up to our goals. The grapes that go into the Rosso di Montalcino come mostly from our more vigorous vineyards. This wine has a very nice freshness and pleasantness, it is easy drinking and nicely balanced. Our Rosso di Montalcino 2023 is aged for 8 months in «new» oak and apart of its marked elegance it shows a good structural complexity.

Tasting Notes: Deep ruby colour with concentrated notes of berries, cherries and blood orange. A very juicy palate with refreshing acidity, sound balance and fine tannic structure. Enjoy now but can be kept to develop greater complexity during the next 10 years.