



Gianni Brunelli

Azienda Agraria Le Chiuse di Sotto

Brunello di Montalcino Riserva

Tuscany



Appellation: BRUNELLO DI MONTALCINO RISERVA DOCG

Zone: Montalcino (province of Siena)

Cru: Podernovone, Canalicchio

Vineyard extension (hectares): 4.3

Blend: 100% Sangiovese

Vineyard age (year of planting): Sangiovese 1989,1997

Soil Type: Galestro, calcareous marly schists, white clay

Exposure: South-west. Altitude: 350 metres above sea level (Podernovone vineyard), 200 metres above sea level (Canalicchio vineyard)

Altitude: n/a

Colour: Deep ruby red with garnet reflections

Nose: Austere and ethereal with leather and black cherry notes, intense and enveloping

Flavour: Remarkable structure with well defined tannins, good acidity, marked personality, typical

Serving temperature (°C): 18-20

Match with: Meditation wine. Elaborate red meat dishes, game, seasoned cheese

Average no. bottles/year: 4,600

Alcohol %: n/a

Grape yield per hectare tons: 4

Notes: Vine training system: cordon spur. Vineyard density: 4,500 vines/hectare. Manual harvest in small cases, starting from the 10th of October

Vinification and ageing: Long fermentation and maceration with the skins for approx. 30 days at a temperature up to 33 degrees Celsius in steel. Malolactic fermentation in steel. Maturation for 30 months in large Slavonian oak casks of a capacity of 20 Hectolitres and for further 6 months in casks of a capacity of 30 Hectolitres. Finishing in the bottle for 24 months.

Awards: 2010 vintage: A. Galloni - Vinous: 95+/100

Estate History

Gianni Brunelli, a man of many interests, established “Osteria Le Logge” in Siena (which has become one of the top restaurants of the city). In 1987 Gianni returned to Montalcino and purchased Le Chiuse di Sotto, an estate that had belonged to his father Dino, with two hectares of vineyards standing at 200 meters above sea level in the northern part of the area. In 1989 Sangiovese for the production of Brunello and of Rosso started being grown again. The vines of a small plot are still the original ones planted by Dino in 1947. The “Podernovone” estate was subsequently purchased. The property has a magnificent view on Monte Amiata and is endowed with 4.5 hectares standing at 350 meters above sea level, mainly Sangiovese with a small percentage of Merlot (that goes into the IGT/proprietary wine “Amor Costante”). The soil of Podernovone, made up of calcareous-marly schists, reflects light and heat thus favouring the ripening of the grapes. The different climate of the two properties (fresh and airy at Le Chiuse di Sotto with a lot of rain in the summer and warmer and ventilated at Podernovone) results in complex and elegant wines. After Gianni passed away in 2008, his wife Laura, who already used to work with him at the estates and at the restaurant, takes care of the production and of the marketing of the wines. Paolo Vagaggini, one of the major experts of Sangiovese, is the winemaker. The vineyards are followed directly by Laura Brunelli with the supervision of an agronomist, a friend of hers.



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