



Chianti Classico Il Brunone DOCG

This fine and elegant red wine is produced in the last acquired vineyard, the closest to the limit of the ancient Chartusian Monastery of Pontignano. The attention in the selection of the best vines clones and the high expertise pass over the different generation make possible to produce a great wine, that is the expression of his land of origin, Chianti Classico.

Grapes: Sangiovese 90% e Canaiolo Toscano 10%



Vineyards: Produced from selected grapes in the historical vineyard named "Poggetto" of the Losi family, it was the first "nursery" for the reproduction of clones utilized in the company for the renewal of the installations for the oldest autochthonous existing species of Chianti Classico. Situated at 320/350 above sea level, the vineyard Poggetto faces south and supports a regular and optimal ageing of the grapes. Territory of middle inclination, in stone structure, coming from sandstone in the higher areas from Galestro e Alberese, typically from the lower areas of Chianti Classico.

Wine-making: the grapes are subject to fermentation in inox steel tuns at a temperature lower than 27°, for 12/18 days, the necessary time to extract from the skin the right balance between colour, poliphenols, tannin and other peculiar characteristics of Chianti Classico. After the alcoholic fermentation the wine is placed in cement tanks for the second fermentation, in order that the malic acid get totally exhausted. Only at this moment the wine will be ready to age in the wood.

Ageing: The wine has a rest of 12-18 months in French oak casks 53 hl.

Refining: In order to exalt the smell and taste characteristics, the Chianti Classico has a further rest in bottles for 3/6 months before the merchandising.

Annual production: 190 HL

Serving Temperature: 18°

Non Fermented sugars (g/l) 1.7

Alcohol content: 13 %

Extract Without Sugar (g/l) 31.30

Acidity: 0.455

Color intensity 9.18

Tasting notes:

Color: intense ruby red, with very refined brilliant reflex, deep.

Bouquet: powerfull, decided, fruity with hints of violet, and spicy suggestions.

Flavour: powerfull, well structured, with well balanced and round tannins, spicy hints of berries and vanilla. Elegant dry with long closing, complex and strongly personality.

Serving Suggestions: Pasta with meat sauces; red meat; aged cheese.

Famiglia Losi