



San Brunone Supertuscan

From a special selection of Tuscan Sangiovese and a small percentage of Merlot carefully grown by the Losi family in its vineyards, San Brunone shows its strong and full body character, also due to a careful monitoring for an optimal refinement. The name recalls the Founder Friar of the Chartusian order, who while travelling to Rome, spent some time in the countryside near Siena.



Grapes: Sangiovese 90%, Merlot 10%

Vineyard: owned in the past by the Chartusians monastery. Situated at 300-350 meters above the sea level, south-southwest facing, this vineyard supports a regular and optimal aging of the grapes. The soil has a sandstone structure, with mixed Galestro marl and Alberese limestone.

Wine-making: Fermentation in stainless steel tanks at a temperature lower than 27°C, for 15-20 days, which is the average suitable time for extraction of colour, polyphenols and tannins from the skin. After alcoholic fermentation, the wine is placed in cement-vitrified vats for the second fermentation, until the malic acid gets totally exhausted. Only at this moment, the wine will be ready for aging in wood.

Aging: 12 months in French tonneaux

Refining: minimum in bottle for 6 months before merchandising.

Bottles produced: 6,500

Serving temperature: 18°

Non-fermented sugars (g/l) 1.6

Alcohol content: 13.5 %

Extract without sugar (g/l) 37.10

Volatile acidity: 0.45

Color intensity 13.00

Colour: quite deep ruby red, tending to garnet with aging;

Bouquet: very intense and complex, light blackberry fruit notes, with earthy and spicy hints.

Flavor: powerful, and warm smooth and well balanced, with rich, soft tannins; long-lasting exceptional finish.

Serving Suggestions: Meditation wine; perfect pairing with seasoned cheese or with a typical sweet cake from Siena Panpepato (a kind of gingerbread).

Famiglia Losi