



Chianti Classico IL BRUNONE Riserva

Like a signature, this wine most closely represents the Losi family both in terms of quality and market success. Even the most demanding consumers can recognize "Il Brunone Riserva" as the best expression of Sangiovese, thanks to the careful selection of clones and an accurate highly professional management of the vineyards and cellars.

Grapes: Sangiovese 95%, Canaiolo Toscano 5%



Vineyards: Produced from hand- selected grapes, the vineyards are situated at 320-350 meters above the sea level, southerly facing, favourably supporting a regular and optimal aging of the grapes. The hilly slopes have a tuff and rocky structure, mainly from sandstone in the higher areas, while Galestro marl and Alberese limestones are typical of the lower areas of Chianti Classico.

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

Ageing: 24-32 months in 20 and 15 hl in Slovenian oak casks.

Refining: so to enhance its full body structure, it has a further rest in bottles for 6-12 months before merchandising.

Bottles produced: 10,500

Average annual production: 80 hl

Serving temperature: 18°

Non- fermented sugars (g/l) 1.6

Alcohol content: 13.5 %

Extract without sugar (g/l): 32.50

Volatile acidity: 0.43

Colour intensity: 9.25

Colour: deep ruby red, brilliant, tending to garnet with aging.

Bouquet: quite intense, persistent, with ethereal notes and hints of vanilla and red berries.

Flavor: warm, charming, soft and elegant, rich of noble tannins, dry, with a pleasant long finish recalling wood sensations.

Serving Suggestions: T-bone steak, lamb, wild boar and wild game.

Famiglia Losi