



SIZE: 750 ML
BOTTLES PER CASE: 12
UPC: 00850061002587



Quality and typicality: these indissoluble elements are the fundamentals of the Losi philosophy. Since 1870, the Losi family has offered products respectful of tradition. The family has been able to astonish experts and passionate wine lovers to stand out as an exemplary model of the Chianti Classico authenticity.

CHIANTI CLASSICO D.O.C.G. RISERVA IL BRUNONE

Region: Tuscany

Wine: Chianti Classico D.O.C.G. Riserva

Grapes: Sangiovese 95%, Canaiolo 5%

Town: Castelnuovo Berardenga - Siena

Vineyards altitude: 950 feet

Vineyards exposure: South-South-West

Vines average age: 30 years old

Vinification: Fermentation in stainless steel tanks at a controlled temperature lower than 27° for 12-18 days, which is the average suitable time for extraction of colour, polyphenols, and tannins 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 then, the wine will be ready for aging in wood.

Aging: 3 years in oak

Refining: between 6 and 12 months in the bottle

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

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

Food Pairings: T-bone steak, lamb, wild boar and wild game.

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