Famiglia Losi
viticoltori dal 1870

R.S. LIPMAN COMPANY
RSL
Eros Spinozzi Selections

It was in 1870 when the Losis, ancient family of vintners in Chianti, committed to produce their wine according to the new quality standards, becoming defenders of Chianti Classico and sharing its big rise to fame. At that time the family head was Emilio Losi, sensitive to what was happening in those years of change, he devoted himself to winemaking under the new rules dictated by the market. And so did Tranquillo, who as a mezzadro (cropper), dedicated himself especially to cultivation of vines and olive trees surrounding the Chartreuse monastery of Pontignano.
The estate, covers 35 hectares of vineyards, olive groves, arable land and woods on the hills of Chianti, in the Castelnuovo Berardenga municipality. The vineyards extend for over 12 hectares and are located in what has always been known as “wine-land”, because it’s well exposed to the sun and with an excellent ground composition for vine growing. The soil is characterized by clayey substances and stones of limestone and marl. Five of the twelve hectares of the farm have a particular shell shape, reminiscent of the famous Il Campo square, in Siena. Today, these vineyards fall within the Chianti Classico DOCG, and constitute the Losi Family historical productive area.
Quality and Typicality: this indissoluble couple of elements is the fundamentals of the Losi’s philosophy. Since 1870, the Losi Family offers products respectful of tradition and pays attention to the technological evolution. The family has been able to astonish experts and curious persons and more over to stand out as an exemplary model of the Chianti tradition.

“IL BRUNONE” Toscana IGT

Grapes: 100% Sangiovese
Vineyards altitude: 950 feet
Vines average age: 20 years old - **Harvest:** by hand during the month of September
Vinification: Fermentation in stainless steel tanks at a controlled temperature lower than 27°C for 20 days, which is the average suitable time for extraction of color, polyphenols and tannins from the skin. After alcoholic fermentation, the wine is placed in French oak barrel for the malo-lactic fermentation and for a further refinement.
Aging: 3 months in oak barrels. **Color:** limpid, intense ruby red, with purple reflections. - **Nose:** intense, refined, with a rich union of fruity notes of blackberries, and floral notes of violets. Nice finish with light spicy aromas. – **Taste** full-body with elegant, lightly exuberant tannins softened by wooden spices, which never hide the others flavors. Good acidity in harmony with a complex and deep pleasantly long finish. - **Food pairing:** Red meats, meat or mushrooms sauces, seasoned cheese.

“IL BRUNONE” Chianti Classico D.O.C.G.

Grapes: 90% Sangiovese, 10% Canaiolo
Area: Tuscany - **Vineyard altitude**: 950 feet
Vineyards exposure: South - **Vines average age:** 25 years old - **Harvest:** by hand during the month of September - **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 color, polyphenols, and tannins from the skin. It is a Governo style Chianti Classico in its purest form. In this type of winemaking a small amount of unfermented must from dried grapes is added to the new wine, causing a slight secondary fermentation. 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: 24 months in oak - **Bottle aging:** 6 months. - **Color:** bright ruby red - **Nose:** complex and intense: sweet violet flowers and red fruit fragrance. - **Taste:** powerful, warm, with well-balanced and round tannins; elegant dry with long finish - **Food pairing:** Pasta with meat sauces, red meats, cured meats, aged cheese

“IL BRUNONE” Chianti Classico D.O.C.G. Riserva

Grapes: 95% Sangiovese, 5% Canaiolo
Vineyards altitude: 950 feet - **Vineyard exposure:** South - **Vines average age:** 30 years old - **Vinification:** Fermentation in stainless steel tanks at a temperature lower than 27°, for 15/20 days, which is the average suitable time for extraction of color, polyphenols, tannins and other typical Chianti Classico features from the skin. It is a Governo style Chianti Classico in its purest form. In this type of winemaking a small amount of unfermented must from dried grapes is added to the new wine, causing a slight secondary fermentation. 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.
Color: deep ruby red, brilliant, tending to garnet with aging. - **Nose:** 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. - **Food pairings:** T-bone steak, lamb, wild boar and wild game.

“IL BRUNONE” VinSanto del Chianti Classico D.O.C.

Grapes: Tuscan Trebbiano 50%, Malvasia del Chianti 50% - **Vineyards altitude:** 950 feet - **Vines average age:** 15 years old - **Vinification:** The grapes coming from the Losi Estate vineyards , situated in the Chianti Classico area, are carefully selected, privileging to the entire bunches picked up during the harvest, in order to balance both the acidity and sugar content. The grapes are attached to wire until the second half of November allowing them to air dry naturally. After the weighing, the must is placed in small wood casks called “caratelli”. The alcoholic fermentation needs a long time, in order to reach the 16% as maximum alcoholic level - **Aging:** 10 years
Color: straw yellow, with golden reflections - **Nose:** fruity, ethereal, with hints of bitter almond and honey - **Flavor:** warm, well-structured, complex with a pleasant sweet finish - **Pairings:** Cantucci, Panforte, Ricciarelli, Pastry, sweets, cookies, Gorgonzola Cheese, Foie Gras.