



SIZE: 750 ML
BOTTLES PER CASE: 12
UPC: 00850061002600



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.

SANGIOVESE TOSCANA I.G.T. IL BRUNONE

Region: Tuscany

Wine: Toscana I.G.T. Sangiovese

Grapes: 100% Sangiovese

Town: Castelnuovo Berardenga - Siena

Vineyards altitude: 950 feet

Vineyards exposure: South-South-West

Vines average age: 20 years old

Vinification: The grapes are subject to fermentation in stainless steel tanks at a temperature less than 27° C, for 15-18 days, the time needed to extract from the skin the right balance between color, poliphenols, tannin. After alcoholic fermentation, the wine is placed in oak barrels for the malolactic fermentation

Aging: 3 months in oak

Nose: refined, fruity, blackberries and floral notes of violets. Nice finish with light spicy aromas

Taste: full-body with elegant tannins. Good acidity in harmony with a complex, deep and pleasant finish

Food Pairings: Red meats, meat or mushrooms sauces, seasoned cheese

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