



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.

VINSANTO DEL CHIANTI CLASSICO D.O.C. IL BRUNONE

Region: Tuscany

Wine: Vinsanto del Chianti Classico D.O.C.

Grapes: 50% Trebbiano Toscano 50% Malvasia del Chianti

Town: Castelnuovo Berardenga - Siena

Vineyards altitude: 950 feet

Vineyards exposure: South-South-West

Vines average age: 30 years old

Vinification: The grapes coming from our vineyards, are carefully selected, privileging the healthiest bunches picked up during the harvest, in order to balance both the acidity and sugar content. The grapes are hanged on a 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. The aging process in caratelli will take about ten years.

Aging: 10+ years in oak

Nose: fruity, ethereal, with hints of bitter almond and honey

Taste: warm, well-structured, complex with elegant sweetness and a pleasant very long finish

Food Pairings: Almond cookies, pastry, aged cheeses, Foie Gras.

SIZE: 500 ML
BOTTLES PER CASE: 6
UPC: 00850061002617

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