



SIZE: 750 ML
BOTTLES PER CASE: 12
UPC: 00850061002594

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. IL BRUNONE

Region: Tuscany

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

Grapes: Sangiovese 90%, Canaiolo 10%

Town: Castelnuovo Berardenga - Siena

Vineyards altitude: 950 feet

Vineyards exposure: South-South-East

Vines average age: 25 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: 2 years in oak

Refining: 6 months in the bottle

Nose: pleasant and intense, fruity, with hints of violet and spices

Taste: powerful, warm, with well-balanced and round tannins; elegant dry with long finish

Food Pairings: Pasta with meat sauces, red meats, cured meats, aged cheese

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