



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.

“SUPER TUSCAN” SAN BRUNONE

Region: Tuscany

Wine: Toscana I.G.T. Sangiovese

Grapes: Sangiovese 90%, Merlot 10%

Town: Castelnuovo Berardenga - Siena

Vineyards altitude: 950 feet

Vineyards exposure: South-South-West

Vines average age: 35 years old

Vinification: Fermentation in stainless steel tanks at a controlled temperature lower than 27° for 15-20 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: 12 months in oak (French Tonneaux)

Nose: very intense and complex, light blackberry fruit notes, with earthy and spicy hints

Taste: powerful, and warm smooth and well balanced, with rich, soft tannins; long-lasting exceptional finish

Food Pairings: Great as meditation wine, compliments red meats and seasoned cheese

SIZE: 750 ML
BOTTLES PER CASE: 6
UPC: 00856308007025

WOOD BOX

Imported by:

Eros Spinozzi Selections

R.S. LIPMAN COMPANY

