



## San Brunone Super Tuscan

*Produced from a special selection of Tuscan Sangiovese and a small percentage of Merlot, carefully grown by the Losi family in its vineyards, San Brunone expresses its strong and full body character, also due to a careful monitoring for an optimal aging. The name recalls the founder of the Carthusian monk order, who while travelling to Rome, spent some time in the countryside near Siena and founded the Carthusian monastery of Pontignano.*

**Grapes:** Sangiovese, Merlot



**Vineyard:** owned in the past by the Carthusian monastery. Situated at 300-350 meters above the sea level, south-southwest facing, this vineyard supports a regular and optimal aging of the grapes. The soil has a sandstone structure, with mixed Galestro marl and Alberese limestone.

**Wine-making:** fermentation in stainless steel tanks at a temperature lower than 27°C for 15 to 20 days, which is the average suitable time to extract from the skin colors, polyphenols and tannins. After the alcoholic fermentation, wine is moved to cement-vitrified tanks for the second fermentation until the malic acid gets totally exhausted. Only at this moment, the wine will be ready for aging in oak barrels.

**Aging:** 12 months in French barriques and tonneaux

**Refining:** minimum of 6 months in bottle for before merchandising.

**Serving temperature:** 18°C – 64.4 °F

**Alcohol content:** 13.5%

**Color:** quite deep ruby red, tending to garnet with aging

**Bouquet:** very intense and complex, light blackberry fruit notes, with earthy and spicy hints.

**Flavor:** powerful, warm, smooth and well balanced, with rich, soft tannins and long-lasting exceptional finish.

**Serving Suggestions:** Meditation wine, perfect pairing with seasoned cheese or with a typical sweet cake from Siena Panpepato (a kind of gingerbread)

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### Famiglia Losi