

## "Anna" Toscana IGT 2015 by Tenuta Brunelli

*Indicazione Geografica Tipica*

Dry Red Wine

Net Contents: 750ml

Alcohol Percentage: 14%



The Brunelli family is rich in tradition reaching back to when sharecropping was prominent in Montalcino. Their love of the land nourishes the enthusiasm of the Brunelli family who live and work in the fields. The "Anna" Toscana IGT embodies the Brunelli family.



### **Color:**

Fine and rounded ruby-red

### **Nose:**

Intense tomato and pepper on the front of the nose with lingering notes of clay, roses, and potpourri

### **Tasting:**

Delicate on the tongue with notes of tart cherry accompanied by plum and figs

### **Production Area:**

Tuscany

Montalcino, Italy

### **Varietal:**

85% Sangiovese, 10% Merlot, 5% Colorino

### **Harvest Period:**

The wine is harvested from September 20<sup>th</sup> to October 10<sup>th</sup>

### **Vinification:**

The grapes are cut and pressed and then the fermentation process begins. The grape peels and the must fermentation lasts about 20 days. Racked off, the wines are stored in containers in tempered rooms in order to help the maloactic fermentation.

### **Ageing:**

3 months, a part in Slovenian oak barrels and a part in French oak barrels

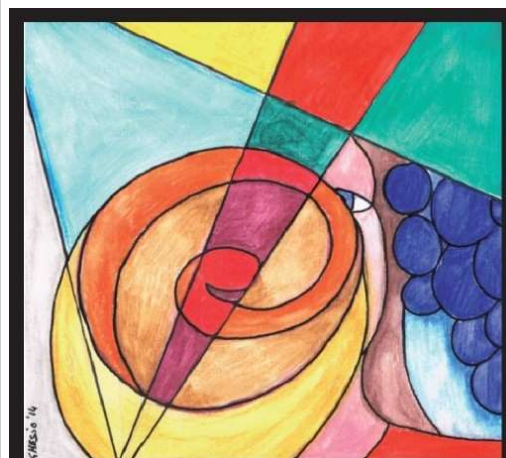
### **Bottle Ageing:**

A minimum of 3 months before the wine is sold to the market

### **Average Annual Production:**

On average, 15,000 bottles are produced every year

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