

Winemaker: Luca Brunelli
Generation: 1st

BRUNELLI

Overjoy Chianti DOCG

Hand crafted by our favorite Brunello producer, Luca Brunelli, Overjoy Chianti is a value extraordinaire! Grown just 10 kilometers from Montalcino, these Sangiovese grapes deliver dark cherry and earth, and provide a wine light on the palate, yet pleasing in terms of fruit. This region of Tuscany is also renowned for its beef, traditional ribollita soup, and some of Italy's finest DOP olive oil - when it comes to food and wine, the Val d'Orcia is hard to beat!

WINEMAKER BIOGRAPHY

From his high-altitude estate in Montalcino, Luca Brunelli has quietly ascended the ranks of the Brunello community. With some of the loftiest wines - and lowest yields - in our portfolio, we've always known he was destined for artisanal greatness!

ENOLOGIST

Luca Brunelli



TASTING NOTES

Color	Clean ruby red
Nose	Dark Morello cherry, with layers of elderflower, violet, and subtle earth spice
Palate	Medium-bodied, vibrant and fresh
Finish	Balanced, slightly dry, and easy-drinking



VINEYARD & VINIFICATION

Vineyard Location	Chianti DOCG, Tuscany
Vineyard Size	4 ha
Varietals List	80% Sangiovese 10% Canaiolo 10% Mammalo
Farming Practices	Sustainably farmed (Agriqualità Toscana); dry farmed; grapes picked by hand
Elevation	250 m
Soils	Medio impasto (clay)
Maturation Summary	Bottled for 3 months
Alcohol	14.0 %
Acidity	5.34 g/liter
Residual Sugar	.07 g/liter
Annual Production	8,000 bottles

AUGUSTIMPORTS
WINES · SPIRITS · INNOVATIONS



MARTOCCIA DI LUCA BRUNELLI

With one of the highest cellars in Montalcino, not only is the view from Luca Brunelli's hillside estate breathtaking, but you could catapult a stone from the town's famous fortress (one of the last to fall in Siena's wars against Firenze) and be assured a hit. In a bit of sweet irony, along with the altitude come some of the lowest yields in the entire Brunello DOCG. Taking the bonsai approach to his craft, Luca is a master when it comes to sculpting small plants with excruciatingly low yields. His Sangiovese Grosso vines only grow 20 inches high, for example, with the lowest grapes often a mere 6 inches off the ground! Permitting only 4 clusters per plant for his Brunello, it is physically impossible for him to get even 1 bottle from each vine. Just to put things in perspective, this means his Brunello has lower yields than some of the most expensive Right Bank Bordeaux.

Like the lion's share of Small Vineyards estates, Martoccia di Luca Brunelli is a dedicated organic farm in practice, but not certified. Dry-farming, sustainability, and picking by hand are all simply a way of life. While all of the fruit is estate-grown, Luca's vines themselves are non-contiguous (half belonging to the Brunello DOCG, with the other half situated in the nearby Montecucco district). For the steep sites devoted to his coveted Brunello (250-500 m) Brunelli's soil type is both typical and atypical at once. At its baseline, there is the usual clay-and-fossil mixture we tend see in this region (Sangiovese loves clay, in part because calcium carbonates lend it good acidity). In addition, however, many of Luca's vines benefit from an added feature: large pieces of quartz litter the topsoil on his SW-facing slope. Luca takes full advantage—we already know he trains his vines extra low to the ground to assure concentration. But at that altitude, he is also positioning his low-hanging fruit to receive a little extra ripeness as the sun is refracted off the quartz! It's one way he manages to get 14% alcohol and yet maintain such tautness and freshness in his wines.

As a quick aside, the name featured on Luca's stunning labels, 'Martoccia', is that of the original farm Luca's parents worked so hard to purchase, and the property, while small, has written records going all the way back to the Middle Ages.

BRUNELLI

REGION

TUSCANY

One of the most recognizable regions in the world, Tuscany has an enological history dating back to the era of the Etruscans. Like Piedmont, Tuscany's daily life is interwoven with its food and wine... In sum, vino is a daily facet of the Tuscan lifestyle. With winding roads, sculpted cypresses, and romantic hilltop towns, Tuscany's beauty is legendary, and for many, Florence - once the epicenter of the Renaissance - provides a cultural heartbeat. That said, while the rolling hills of Colli Fiorentini help form a baseline in the minds of many Americans, the region is also home to Italy's Apennine mountain range (stretching from north to south), the wild, southern Maremma district, and a gorgeous, rugged coastline. In the end, Tuscany is topographically quite diverse, and wine zones range from warm and coastal to surprisingly high, continental, and cool.

As one of Italy's most prolific and historic wine regions, it's no wonder Tuscany has so many dedicated and regulated wines. There are currently 42 DOC's and 11 DOCG's. The latter include, of course, Chianti, Chianti Classico, Brunello di Montalcino and Vino Nobile, all predicated on the single red grape that dominates Tuscan production: Sangiovese. Roughly two-thirds of the vines in Tuscany are devoted to this noble varietal, which also happens to be Italy's most planted grape overall. Beyond this, winemakers have been increasingly supplementing vineyards with Merlot and Cabernet Sauvignon (both with a 300+ year history in the region). For better or worse, white varieties generally take a distant back seat to the reds, with Trebbiano Toscano being the most widely planted and Vernaccia and Vermentino enjoying more prestige.

CHIANTI DOCG

One of Europe's first delimited zones, the borders of Chianti were first defined in 1932, with the DOC appearing in 1967 and its promotion to DOCG occurring in 1984. Forming a large, imperfect ring around the smaller Classico area, the Chianti region has seven subzones: Colli Fiorentini, Rufina, Montalbano, and Montespertoli in a crown to the north, Colline Pisane and Aretini to the west and east, and the substantial Colli Senesi zone to the south. A wine made in any of these places may be labeled using the specific area or simply as a Chianti DOCG. Notably, grapes from across the region (excluding the Chianti Classico zone) can legally be blended into any Chianti wine. Permitted blends have evolved over time, and in 2006, the Chianti DOCG rules were updated once again: Sangiovese must comprise 70 -100% of the wine (Colli Senesi requires at least 75%) and the addition of historic white grapes (i.e. Trebbiano and Malvasia Bianca) is no longer permitted. While allowed, Cabernet Sauvignon may not exceed 15% of the total.

Generally speaking, Chianti is meant to be consumed while young, bright and fresh. That said, given the vast geographical area spanned by the DOCG - along with the large number of estates, and varying terroirs - a wide array of styles and quality levels can be found throughout the designation. Over the past couple decades, more and more winemakers have begun focusing on clonal selection and lower yields, elevating the average quality of Chianti across the board.