



Brunello di Montalcino

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2016

Wine Spectator

93 / 100

There is a mix of cherry, currant, plum, leather, spice and sanguine flavors highlighting this stylish, yet firmly-structured red. Harmonious, the ripe fruit balances resonant tannins, ending with a fine iron-tinged finish.

vinous

93 / 100

The 2016 Brunello di Montalcino shows a classic bouquet with a mix of dried cherries and strawberries, complemented by shavings of cedar, cinnamon, leather and dusty earth. Soft, silky textures soothe as tart woodland berries, salty minerals and fine tannins saturate, creating a youthfully poised expression. Tension remains high throughout the structured finale, yet with plenty of primary fruit to balance.

JAMES SUCKLING.COM

94 / 100

Subtle aromas of sweet berries and flowers with some cedar and cured meat. It's firm and very creamy with ripe tannins and a soft, pretty finish. Lovely ripeness at the end. Drinkable now, but better in two or three years.

falstaff

94 / 100

Bright, elegant ruby red. In the nose notes of cherries, ripe raspberries, a hint of hazelnut, aftertaste of dried rose petals. Smooth and elegant on the palate, with a fine enamel and salty core, spreads out finely, with a really intense aftertaste.

