

BRU NELLO

DI MONTALCINO

2016

Brunello di Montalcino



SANGIOVESE

100%

The Brunello di Montalcino, DOCG since 1980, is produced in Tuscany about 40 km south of Siena, in the area of Montalcino. The wine takes its name from this Unesco World Heritage Site.

The Montalcino area is made up of about 24,000 hectares, although only 15% of these are dedicated to grape cultivation. The great Sangiovese variety, from which Brunello of Montalcino is made, is very sensitive to the land on which it is grown. Here in Montalcino several different geological typologies intersect, such as clay, tuff, and so-called original rocks, limestone

and marl. These last two are found at the higher elevations.

The higher location of the plants, together with a rich mosaic of variables, have determined the character of this Brunello, since its origin. The plants in the territory of Montalcino grow at elevations that range from about 120 to 650 meters above sea level. The cultivation area can be divided into four sub-zones, oriented according to the cardinal directions.



The most utilized method of vine training is that of spurred cordon. The Mediterranean climate tends to be dry, although some inflections of the continental climate are present. The nearby Monte Amiata often helps mitigate meteorological events of great intensity.

In the cantina, the Brunello di Montalcino typically brings together several plots located in different areas of the cultivation zone to guarantee a wine not too homogeneous nor too distinguished by a single cru. Recently however, numerous agencies have developed a concept of viticulture that privileges wines obtained from a single vineyard,

beyond the average geographical placement. The aging of the Brunello di Montalcino takes place in wood for at least two years during which the producer may choose the dimensions of the barrels. This is followed by 4 months in the bottle. In order to earn the distinction of riserva, the wine must be aged for six years, subject to a period of at least two years of maturation in wood.

Brunello di Montalcino


SPECIALE 2016

GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.

 SHORT (5-8 years)

 MEDIUM (10-15 years)

 LONG (more than 15 years)

For Brunello di Montalcino, the 2016 vintage will go down in history, even better than 2010 one. A stylistic mark characterized by an extraordinary success, capable of enhancing wine-growing areas and slopes, combined with a very clean interpretation in wine cellar. Density, tautness, crunchiness of fruit, territoriality at its best in these bottles that offer a great depth. These 2016 Brunellos will have a very, very long life!

110
CUM LAUDE



Brunello di Montalcino DOCG Vigna di Pianrosso 2016

CIACCI PICCOLOMINI D'ARAGONA

A cornerstone for the appellation. Spicy nose with alcohol-infused cherries, an officinal trace of fresh marjoram; then, "taggiasche" olives. Taut and crunchy mouth with an excellent thickness. Savoury tannins closing on fruity notes.



110
CUM LAUDE



Brunello di Montalcino DOCG Madonna delle Grazie 2016

IL MARRONETO

A perfect interpretation of Brunello. Excellent work of cleanliness carried out both in vineyard and wine cellar. Great richness on the nose: chinotto, alcohol-infused sour cherries, touch of fresh bay leaf. Juicy and taut mouth. Salty tannins and a finish where an officinal trace returns.



110
CUM LAUDE



Brunello di Montalcino DOCG 2016

SAN LORENZO

The 2016 vintage, too, was successful for this Brunello of San Lorenzo. On the nose, alcohol-infused marasca cherries, officinal note coming from pepper leaf with a balsamic closing. Crunchy and taut mouth. Salty tannins and, again, a balsamic taste reappears on the finish.



100



Brunello di Montalcino DOCG Tenuta Nuova 2016

CASANOVA DI NERI

A pioneering project both in vineyard and wine for a single-varietal Sangiovese Grosso showing a wonderful strength. Taut and vertical nose with clear aromas of fruits of undergrowth, blackberry dominating, pepper leaf and a balsamic trace. The mouthfeel is elegant, intense and equally salty. An officinal note returning at the end.



TOP 50

100

**Brunello di Montalcino DOCG 2016**

CAPANNA

Here is a Brunello of great personality. On the nose, small dark fruits and pepper leaf. Exceptional balsamic trace in the closing. The mouthfeel shows a magnificent crunchiness and density, salty tannins. On the finish, officinal trace returning with iodized nuances.



100

**Brunello di Montalcino DOCG 2016**

FULIGNI

From a brand of excellent tradition, a wonderful label that is both spicy and balsamic. On the nose, aromas of alcohol-infused cherries enhanced by hints of fresh thyme, a closing of pepper leaf. Taut and crunchy mouth. Balsamic and officinal taste returning on the finish.



100

**Brunello di Montalcino DOCG 2016**

POGGIO DI SOTTO

Fruit of extraordinary richness for this spectacular 2016 wine. Multifaceted nose displaying small dark fruits, blackberries above all, a beautiful note of thyme; then, caper berry and licorice. The mouth is backed by a nice acidity with salty tannins. Very long persistence and a salty taste returning.



100

**Brunello di Montalcino DOCG 2016**

GIODO

A wine project of great substance behind a bottle of extraordinary intensity that benefits from a light maceration on the skins. Alcohol-infused marasca cherries and fresh bay leaf on the nose. The mouth is crunchy, dense with salty tannins. A balsamic note reappearing on the finish.



100

**Brunello di Montalcino DOCG Vigna Marrucheto 2016**

BANFI

The latest and very successful label for one of the most historic wineries in the appellation. The nose opens to sweet spices, cinnamon and black pepper, with fruity touches of cherries and marasca cherries. In the mouth, savoury tannins, a great crunchiness and excellent persistence.



100

**Brunello di Montalcino DOCG 2016**

RIDOLFI

A winery whose origins are lost in the distant Middle Ages, a label that never ceases to surprise. On the nose, small red fruits, a floral touch of carnation followed by a mentholated closing. The mouth is juicy with salty tannins. Good persistence.



TOP 50

99+

**Brunello di Montalcino DOCG Filo di Seta 2016**

CASTELLO ROMITORIO

Beyond any doubt, the most breathtaking taste of this winery. Fruit of great selection in vineyard, intriguing nose, blackberries, blueberries, a nice trace of Mediterranean maquis. Salty and taut mouth with an excellent crunchiness. Closing on the tones of eucalyptus.



99+

**Brunello di Montalcino DOCG Vigna Loreto 2016**

MASTROJANNI

Another excellent interpretation from this historical winery. Aromas of plum and laurel on the nose, a hint of bay leaf on the finish. Saltiness in the mouth and salty long-lasting closing.



99+

**Brunello di Montalcino DOCG Vigna del Suolo 2016**

ARGIANO

Historic estate in the Montalcino appellation, enhanced by an impressive zoning activity and minimal environmental impact. The firm's flagship: aromas of alcohol-infused sour cherries and caper on the nose, a hint of bay leaf on the finish. Saltiness in the mouth and salty closing.



99+

**Brunello di Montalcino DOCG Campo del Drago 2016**

CASTIGLION DEL BOSCO

The 2016 vintage was excellent for this winery owned by Chiara and Massimo Ferragamo. Cru of Vigneto Capanna, crunchy fruit in this Brunello showing an intense nose. Nuances of alcohol-infused fruit, licorice and fresh pepper leaf. Juicy and ample mouth with a great persistence.



99+

**Brunello di Montalcino DOCG 2016**

LE CHIUSE

A vineyard that originates a wine which stands out for its distinct characteristics. On the nose, aromas of alcohol-infused marasca cherries and officinal trace of marjoram. Closing of eucalyptus. In the mouth, an extraordinary tautness, with salty tannins and balsamic notes reappearing on the finish.



99+

**Brunello di Montalcino DOCG 2016**

COL D'ORCIA

Large skeleton soils produce this flawless Brunello. On the nose, officinal aromas of pepper leaf and balsamic notes of alcohol-infused cherries. Salty tannins in the mouth that is taut as well as juicy. Long persistence.



TOP 50

99+

**Brunello di Montalcino DOCG La Mannella 2016**

CORTONESI

Good job carried out both in vineyard and wine cellar for this Brunello that stands out for its extraordinary cleanliness. On the nose, cherries and small dark fruits, a balsamic trace of eucalyptus at the end. The taut mouthfeel shows a good sapidity. Salty tannins, fruity and balsamic return on the finish.



99+

**Brunello di Montalcino DOCG Poggiarelli 2016**

CORTONESI

A Brunello of great personality. Multifaceted nose with hints of vanilla, blackberry jam and rose hip. Iodized mouth, savoury and crunchy tannins. Final floral and fruity return.



99

**Brunello di Montalcino DOCG Colombaio 2016**

TASSI

Workmanship of extraordinary finesse in this Brunello that is both elegant and decisive. Nice olfactory profile perceived in the opening with chinotto, blackberries and great balsamic notes of eucalyptus. The initial taste in the mouth shows tautness, savoury tannins. Vegetal notes reappearing on the finish.



99

**Brunello di Montalcino DOCG 2016**

IL POGGIONE

One of the staples in the appellation for this flawless vintage. On the nose, blackberries and blackcurrants, officinal hints closing on the notes of licorice. Juicy, taut and crunchy mouthfeel. Savoury tannins and stunning persistence.



99

**Brunello di Montalcino DOCG 2016**

BELPOGGIO

Another superb interpretation for this Brunello by the Martellozzo family. Intense nose, with a pronounced balsamic trace, "duron" cherries, blackberries. Perfect officinal tone of marjoram. Iodized tannins perceived in the mouth with a final balsamic taste.



99

**Brunello di Montalcino DOCG Sorgente 2016**

SALICUTTI

Breathtaking label. On the nose, scents of blackberries, a touch of fresh pepper leaf with nuances of cloves and balsamic closing. The nose is taut with savoury tannins. The finish displays an excellent persistence with officinal taste returning.



TOP 50

98+

**Brunello di Montalcino DOCG Amore e Magia 2016**

PODERE LE RIPI

Another extraordinary release demonstrating again the great work carried out by Francesco Illy. On the nose, small dark fruits, sweet spices, such as cinnamon, a beautiful balsamic trace and pepper leaf. Crunchy, taut mouthfeel with a good density. Long persistence.



98+

**Brunello di Montalcino DOCG 2016**

ARGIANO

Another great interpretation from the historical winery. Nuances of small dark fruits, blackberries dominating, officinal notes of fresh laurel. The mouth is crunchy, iodized tannins, closing of laurel.



98+

**Brunello di Montalcino DOCG**

CANALICCHIO DI SOPRA

Another great interpretation for this firm. On the nose, alcohol-infused marasca cherries with touch of undergrowth from fresh marjoram. Balsamic in the mouth, a pleasant juiciness and tautness. Officinal fresh notes returning on the finish.



98+

**Brunello di Montalcino DOCG Poggio alle Mura 2016**

BANFI

An excellent Brunello, summa of the territorial research carried out by Banfi. Small dark fruits on the nose, a mentholated nuance, orange peel, closing on the notes of caper. The mouth displays a great crunchiness and density with salty tannins. Saltiness in the finish.



98

**Brunello di Montalcino DOCG 2016**

TENUTA LE POTAZZINE

This Brunello, produced in non-interventionist vineyards, reveals a fruit of great richness: distinct and at the same time intense. The nose is vibrating with small dark fruits, thyme, a nuance of camomile. The mouth displays savoury tannins, officinal touches and extraordinary crunchiness.



98

**Brunello di Montalcino DOCG Vecchie Vigne 2016**

SIRO PACENTI

A staple in the appellation. Blackberries and balsamic nuances with notes of Mediterranean maquis. In the mouth, iodized tannins. Fruit of pleasant crunchiness and excellent persistence.



TOP 50

97+

**Brunello di Montalcino DOCG Pelagrilli 2016**

SIRO PACENTI

Excellent 2016 version also for Pelagrilli. Spicy nose, thyme, alcohol-infused cherry. The attack in the mouth is mentholated; the sip is taut, crunchy and dense combined with an extraordinarily long persistence.



97+

**Brunello di Montalcino DOCG Vigna Soccorso 2016**

TIEZZI

The nose displays dark tones with small dark fruits, a note of sweet spices, where cinnamon dominates. Closing on nuances of licorice. The attack is balsamic with tasty tannins. Good crunchiness and long persistence.



97+

**Brunello di Montalcino DOCG Teatro 2016**

SALICUTTI

From a certified organic project (the first one in Montalcino!), a wine that results from accurate and clean workmanship. On the nose, alcohol-infused marasca cherries with touch of undergrowth from fresh pepper leaf. Balsamic attack in the mouth, a pleasant juiciness and tautness. Official note returning on the finish.



97+

**Brunello di Montalcino DOCG Piaggione 2016**

SALICUTTI

In this version the firm demonstrates once again a very distinct vision. On the nose, fruity attack with hints of carob and officinal notes of fresh bay leaf. Spiciness coming from cinnamon. Taut and crunchy mouth. Long and balsamic closing.



97+

**Brunello di Montalcino DOCG Montosoli 2016**

ALTESINO

Nice floral profile for this label of Altesino: on the nose, violet petals with small red fruits, raspberries and pomegranate. Then, an agreeable officinal spiciness from fresh bay leaf. Juicy and crisp mouth. Iodized tannins and beautiful persistence.



97+

**Brunello di Montalcino DOCG Piero 2016**

TALENTI

This Brunello, that bears the name of its founder, can only be the firm's flagship. Raspberries and pomegranate, with a mentholated trace in the background. The attack is tasty, with iodized tannins and closing of officinal notes.



TOP 50

97+

**Brunello di Montalcino DOCG 2016**

LUCE DELLA VITE

A project that is also visually striking, bottling a version of Brunello with beautiful sapidity. Dark nuances on the nose: small dark fruits, floral touches of violet and closing on the notes of licorice. In the mouth, density, crunchiness with a pleasant persistence.



97+

**Brunello di Montalcino DOCG 2016**

TALENTI

Beautiful nuances perceived in this Brunello. On the nose, pleasant officinal tones from fresh bay leaf, small dark fruits, a nice closing on the tones of caper. The mouth is both juicy and taut. Officinal return on the finish.



97

**Brunello di Montalcino DOCG Podernovi 2016**

SAN POLO

A young brand but one that demonstrates a crystalline vision. Intensity on the nose, great presence of undergrowth: blackberry, blueberry and a pleasant spicy trace with a scent of licorice in the background. Taut and juicy mouth, salty tannins and a delightful persistence.



97

**Brunello di Montalcino DOCG 2016**

CASTELGIOCONDO

Great version of Brunello from a winery of historical importance. On the nose, crunchy fruit, blackberry and plum jam. A touch of orange peel in the closing. In the palate, perception of iodized tannins. A final fruity taste returning with an excellent persistence.



96+

**Brunello di Montalcino DOCG 2016**

CASANOVA DI NERI

Another successful label that benefits from unique geomorphological and weather conditions. The nose displays aromas of small red fruits with clear balsamic trace. The mouthfeel is both taut and dense with iodized tannins and long persistence.



96+

**Brunello di Montalcino DOCG 2016**

FATTOI

A Brunello of excellent manufacture produced by this winery managed by Ofelio Fattoi. On the nose, notes of undergrowth with small dark fruits, blueberry dominating, a nice floral profile together with sweet spices. The mouth is taut and persistent with iodized tannins. Long finish.



96⁺**Brunello di Montalcino DOCG Ugolforte 2016**

TENUTA SAN GIORGIO

A Brunello named after a Medieval warlord. A convincing maceration on the skins for this wine whose nose displays undergrowth notes: blackberries, Mediterranean maquis, licorice. In the mouth, iodized tannins, great density and crunchiness.

96⁺**Brunello di Montalcino DOCG 2016**

TENUTE SILVIO NARDI

Nose of great character: plum jam, cinnamon, a hint of star anise on the finish. The mouth is dense, thick and equally juicy with fruity return. Pleasant and long persistence.

96⁺**Brunello di Montalcino DOCG Le Raunate 2016**

MOCALI

A classic product that emphasizes a beautiful cleanliness of manufacture. On the nose, sour cherries, floral and officinal hints of marjoram on balsamic trace. The mouth is thick, iodized tannins, closing of fruity return.

96⁺**Brunello di Montalcino DOCG 2016**

CASTIGLION DEL BOSCO

Again, cru of Vigneto Capanna and schistose soils that produce an intense Brunello on the nose. Nuances of small dark fruits, blackberries and blackcurrant dominating, licorice and officinal notes of fresh bay leaf. The mouth is both juicy and dense. Great persistence.

96⁺**Brunello di Montalcino DOCG Campogiovanni 2016**

BORGO SAN FELICE

Excellent tasting also for this Campogiovanni in its 2016 release. On the nose, alcohol-infused marasca cherries and pepper leaf, with touches of cinnamon and vanilla. Density and thickness in the mouth, backed by a good acidity and very long-lasting persistence.

96⁺**Brunello di Montalcino DOCG Giuseppe Tassi 2016**

TASSI

A shiny Brunello from this reliable brand. Alcohol-infused cherry, a mentholated trace, officinal notes of fresh bay leaf. The mouth is both juicy and crunchy. A fruity taste reappearing on the finish.



TOP 50

96



Brunello di Montalcino DOCG Sensis 2016

CAVA D'ONICE

A good wine displaying a very rich nose: alcohol-infused plums, touch of bay leaf ending on the tones of licorice. Pleasant tautness in the mouth that is dense, with iodized tannins and long persistence.



96



Brunello di Montalcino DOCG 2016

LOACKER CORTE PAVONE

Nose of rich complexity for this excellent Brunello: alcohol-infused cherry, a mentholated trace, dried fruit and closing on the notes of licorice. Juicy mouth, savoury tannins. Again, mentholated taste reappearing on the finish.



96



Brunello di Montalcino DOCG 2016

CAMIGLIANO

A Brunello of great personality, where the nose plays on the tones of small red fruits of undergrowth, with floral touches of carnation and officinal hints of thyme. Closing on dried spices, cinnamon above all. Salty mouth, iodized tannins. On the finish, scents of undergrowth are returning.



96



Brunello di Montalcino DOCG 2016

LA GERLA

A great lecture from this beautiful farm. Blackberry and plum, a mentholated trace, closing on the notes of licorice. Cruchy mouth, savoury tannins. Officinal notes reappearing on the finish.



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THE WINE KILLER

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94

OCTOBER 2020

BRUNELLO
SPECIALE 2016
WINE RANKING BY
LUCA GARDINI
THE WINE KILLER

TASTING PERIOD
OCTOBER 2020

