# BRU NELLO DIMONTALCINO 2017



# Brunello di Montalcino





100%

After a fairly harsh winter, with several days in which the temperature has fallen below 0 C, in spring have been recorded above average temperatures, conditions that have favored a budding and an early flowering about a week.

From the agronomic point of view, the low temperatures have been useful to satisfy the cold needs of the plants, as well as to kill the inoculum of pathogens harmful to the vine.

In April, an anomalous cold wave hit the young buds, especially in the valley bottoms, where temperatures dropped well below 0 C, causing the desiccation of some buds decreasing the productive load. The company, thanks to the experience and attention in the management of its vineyards, has been able to choose the best times and ways to perform dry pruning, drastically reducing frost damage.

After this frost there were only some rains with a temporal character in the months of May (average 50mm), then there was an African anticyclone that lasted until mid-August, bringing rain, in addition to record temperatures especially in the period of late July.

The vineyards in spite of these extreme situations have responded optimally, thanks to the careful management of the soil to preserve as much as possible the few water reserves in the ground, allowed to obtain grapes with very little scalding and withering. The rains of September have reinvigorated the vineyards allowing the grapes to regress and reach an excellent overall maturation.

The harvest was anticipated by about 10 days compared to the average of previous years.









#### Vintage 2017

It is precisely in vintages that can be considered 'challenging' like 2017, undoubtedly dry, that we can measure the maturity to which it has landed, in Montalcino, the management of the vineyard and the production of Brunello.

The management of the soil and the 'green' of the plants, of great accuracy, a decisive action of

selection of grapes on the sorting table, followed by a processing, in the cellar, which took into account the raw material safeguarding it, has allowed the production of wines that have in their crispness and stylistic sharpness their main characteristics, not suffering in any way of tannic excesses and embellished by a pleasing olfactory finesse, played especially on small red fruits.

# Brunello di Montalcino 2017

# 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)

98

#### Brunello di Montalcino DOCG La Casaccia 2017

CANALICCHIO DI SOPRA

A great release of Brunello from the northeast slope of the denomination. Nose of freshness and finesse, notes of raspberry, touches of fresh marjoram and undergrowth. The mouthfeel is juicy-savoury, dense, with a nice spicy finish and persistence.



98



#### Brunello di Montalcino DOCG 2017

LE POTAZZINE

One of the most astonishing Brunello, from the sustainability project by Gigliola Giannelli. Red currant, touches of licorice and caper, red orange peel, finish with brackish-savory tannins and very long persistence.



97+



#### Brunello di Montalcino DOCG 2017

RIDOLF

A staple of national viticulture, a label capable of maintaining freshness and balance of workmanship, with an impeccable style. Aromas of dogwood, with touches of carnation and rhubarb, then laurel and hints of Mediterranean scrub. The mouthfeel is juicy, with brackish tannins and a fruity-officinal return.



97



#### Brunello di Montalcino DOCG 2017

CAPANNA

North-East area of Montalcino, a winery with unassailable historicity, here in an excellent interpretation of 2017. A Brunello of great character. Nose of red currant, with touches of undergrowth and nutmeg, with a nice hint of juniper at the end. It has an excellent density, salty tannins and a fruity-balsamic finish.



97



#### Brunello di Montalcino DOCG Tenuta Nuova 2017

CASANOVA DI NERI

A project of great ambition for a wine now iconic. The nose is taut, vertical, with evidence of raspberry, balsamic touches of eucalyptus and a floral, tulip finish. The mouthfeel is crisp and dense, with saline-brackish tannins. The officinal trace return in the aftertaste.



97



# Brunello di Montalcino DOCG Ugolforte 2017

**TENUTA SAN GIORGIO** 

An impeccable wine from the convincing enological project of Guido Folonari. All the expressiveness of the south-east area of Montalcino for a nose that highlights notes of blueberries, a touch of laurel, then hints of chinotto. The mouthfeel has brackish tannins, with a fruity-officinal return.



96+



#### Brunello di Montalcino DOCG 2017

**POGGIO DI SOTTO** 

Once again raw material of great crunchiness for an immovable of this typology. Nose of blackberry, with touches of dried thyme, then rhubarb and floral-balsamic finish. The mouthfeel has density and crunchiness, iodized tannins, nice length, with a fruity ending.



96+



#### Brunello di Montalcino DOCG 2017

**FULIGNI** 

Fuligni's beautiful interpretation of a Brunello is very muscular, but never excessive. Nose of black currant and rhubarb, with touches of pepper leaf in the finish. Salty tannins, mouth of density and crunchiness, with long persistence. Finish with spicy return and small fruits.



96+



# Brunello di Montalcino DOCG Vigna Marrucheto 2017

BANF

From three parcels of Vigna Marrucheto, one of the concretisation of oenological know-how of a seminal winery. Nose of morello cherry under spirit, touches of rhubarb and brackish, from caper fruits. The mouthfeel is juicy, savoury and persistent, with a fruity aftertaste.



96



#### Brunello di Montalcino DOCG 2017

ARGIANO

South-West of the Montalcino hill, a great classic of finesse and elegance. Marasca cherry on the nose, then officinal notes of laurel, with a crisp finish, on the notes of orange peel. The mouthfeel is dense and thick, the tannins savoury-salty, with a fruity-officinal return.



96



#### Brunello di Montalcino DOCG 2017

TALENT

Talenti firm is running a project which is marking clear qualitative improvements every year. Cleanliness and finesse also in this 2017, with a very delicate nose, touches of red plum, then notes of lavender, chinotto and touches of white pepper. Palate with juicy and brackish tannins, nice tension and density, fruity-officinal finish.



96



#### Brunello di Montalcino DOCG Filo di Seta 2017

**CASTELLO ROMITORIO** 

From the north-west area of Montalcino an extra-ordinary Brunello also in this vintage, the result of great selection in the vineyard. Black currant, touches di gardenia, then a nice balsamic shade of eucalyptus. The mouthfeel has salty, crispy tannins and a fruity, balsamic finish.



96



#### Brunello di Montalcino DOCG 2017

**PODERE GIODO** 

The refined project of Carlo and Bianca Ferrini behind a bottle that continues to amaze for qualitative merits: black currant, caper and nuances of dried fruit toasted to the nose, with closure on the notes of orange peel. The mouthfeel is dense and thick with brackish tannins. The finish is fruity.



96



# Brunello di Montalcino DOCG La Mannella 2017

CORTONESI

The winery managed by Tommaso continues to work seriously and competently with the idea of quality in mind. This 2017 proves it: raspberry on the nose, touches of gardenia and bergamot in closing. The mouthfeel is crisp and dense with sapid tannins and a fruity-officinal finish.



95+



#### Brunello di Montalcino DOCG 2017

**IL POGGIONE** 

Also in the 2017 vintage one of the most multifaceted and interesting references, from an historical firm. Nose of black currant, touches of fresh thyme and licorice, closing on notes of white pepper. The mouthfeel has sapid tannins and a finish with the return of small black fruits.



95+



#### Brunello di Montalcino DOCG 2017

SASSETTI LIVIO PERTIMALI

One of the founding wineries of the Brunello Consortium, an ancient wisdom that proceeds in the line of tradition to realize wines of excellence. The nose is neat and intriguing, with small red fruits, touches of red currant, star anise and undergrowth, with a finish of freshness, on the notes of wild mint. The mouthfeel is juicy and dense, closing with officinal return.



95



#### Brunello di Montalcino DOCG 2017

**IL MARRONETO** 

All the richness of the raw home material in this impeccable reading of Brunello. Blueberries jam to the nose, touches of nutmeg and fresh thyme, then final on the brackish notes of the caper fruit. The mouthfeel has iodized tannins and a fruity finish.





# Brunello di Montalcino DOCG Poggio Cerrino 2017

A Brunello of ancient wisdom but incredible freshness: 44 months in large

Slavonian oak, wild plum on the nose, with touches of caper and a finish of licorice, with hints of blood orange. The mouthfeel is dense, crunchy, with brackish tannins and persistence.





# Brunello di Montalcino DOCG Vecchie Vigne 2017

SIRO PACENTI

One of the most rightly celebrated bottles of the appellation, also in this well-balanced and decidedly worthwhile vintage. Notes of black currant and nuances of eucalyptus, then nutmeg and floral touches of carnation. Mouth with sapid tannins, fruity return and nice persistence.





# Brunello di Montalcino DOCG 2017

A stone's throw from Tavernelle, the south-west area of the appellation, Caprili has been carrying on for years a project of coherence and concreteness, with spontaneous fermentations of excellent control. Raspberry on the nose, with touches of Mediterranean scrub and clove. Sapid tannins in the mouth, with nice persistence and balsamic finish.





#### Brunello di Montalcino DOCG 2017

**ALTESINO** 

The whole crunchiness of the fruit of the north-east area of Montalcino in this refined and powerful reading of Brunello from one of the most reliable signatures of the denomination. Small red fruits to the nose, with notes of raspberry and arbutus, then touches of nutmeg and floral, of carnation. Juicy mouthfeel, sapid tannins, spicy return.





#### Brunello di Montalcino DOCG Paesaggio Inatteso 2017 CAMIGLIANO

From a project in marked organic conduction, a Brunello of great thrust to the nose, which tastes of dogwood, with touches of peony and officinal, laurel, with hints of blood orange peel. The mouthfeel is dense, with brackish tannins and enhanced, nearby the end of the sip, by hints of undergrowth.





#### Brunello di Montalcino DOCG 2017

CANALICCHIO DI SOPRA

Another success in the path of the Ripaccioli family in search of the best possible quality. Nose of pomegranate, with notes of fresh thyme and touches of carnation. The mouthfeel is taut, with excellent density, salty tannins and a nice persistence.





# Brunello di Montalcino DOCG 2017

TASSI

Nice finesse for this Brunello from a brand of excellent reliability. Southeast of Montalcino, Castelnuovo dell'Abate area. Nice olfactory attack with raspberry and chinotto, then gardenia and finish of freshness, on the notes of wild mint. The mouthfeel is taut and dense, the tannins sapid, enhanced by a fruity return.





#### Brunello di Montalcino DOCG 2017

SAN LORENZO

Now one of the main points of the denomination, on the nose touches of black cherry, hints of marjoram, with memories of eucalyptus in closing. The mouthfeel is dense and tense with salty tannins and a fruity-balsamic finish.





# Brunello di Montalcino DOCG Poggiarelli 2017

CORTONESI

A Brunello of great personality from Cortonesi's home. Very spicy nose, white pepper and cloves, wild rose, raspberry jam. The mouthfeel has iodine touch, sapid and crunchy tannins and the finish is floral/fruity.





## Brunello di Montalcino DOCG Piero 2017

**TALENTI** 

Once again the Brunello of the founder in great shape. Refined and elegant is the nose, pomegranate, touches of carnation, with a mentholated trace in the background, juicy mouth, iodized-sapid tannins and finish with fruity notes.





# Brunello di Montalcino DOCG Castelgiocondo 2017

FRESCOBALDI

South-west area of the appellation, a Brunello of spicy and balsamic elegance. Refined nose, black cherry, hints of juniper, with a finish on the notes of nutmeg. Palate of density and drinkability, with iodized tannins and fruity return.





#### Brunello di Montalcino DOCG 2017

AGOSTINA PIERI

A small and solid family business, a firm that of quality craftsmanship made its pride, in this 2017 of great juiciness and freshness. The nose shows notes of pomegranate, with hints of marjoram and touches of gardenia, with a brackish finish. The mouthfeel is thick, the tannins are savoury-salty and persistent. Fruity ending.



94+



#### Brunello di Montalcino DOCG 2017

COL D'ORCIA

Usual cleanliness for a Brunello from years point of reference of the typology. The aroma is of fine spice, red currant, officinal touches of marjoram, then memories of taggiasca olives. The mouthfeel has iodized tannins, nice crunchy and juicy, long persistence.



94



#### Brunello di Montalcino DOCG 2017

CASANOVA DI NERI

Another bottle of great completeness, from a winery that is showing one of the evolutionary lines of the denomination. Nose of arbutus, with touches of gardenia and juniper and finish of blood orange peel. The mouthfeel is crisp and taut with sapid tannins and a fruity-balsamic finish.



94



# Brunello di Montalcino DOCG Poggio alle Mura 2017

The 2017 vintage also saw the growth of a pioneering zonation project, which began in 1980. Blueberry and black currant on the nose, a hint of roman mint, then earthy notes, hazelnuts and peony. The mouthfeel is taut and crisp, with brackish tannins and the return of small black fruits.



94



#### Brunello di Montalcino DOCG 2017

BELPOGGIO

Now an important quality constancy for this modern classic of the area of Castelnuovo dell'Abate. The nose is intense, with nice dark tones, black raspberry, a nice balsamic trace of eucalyptus, then white pepper and chinotto. The sip shows brackish tannins and beautiful depth of drink. It closes with a balsamic-fruity finish.



94



#### Brunello di Montalcino DOCG 2017

CIACCI PICCOLOMINI D'ARAGONA

Even in troubled vintages highlights the great craftsmanship of home. Nice fruit tension to the nose, blackcurrant, salty touches of caper, then laurel and nutmeg. The mouthfeel has density and tension, sapid tannins and a fruity finish.



94



# Brunello di Montalcino DOCG Pelagrilli 2017

SIRO PACENTI

Beautiful version 2017 also for Brunello from the youngest vineyards, from a sustainable viticulture. Nose that shows small red fruits, pomegranate above all, then fresh thyme and nice mentholated nuance in the closing. The mouthfeel is equally mentholated, with a crispy and taut mouthfeel.



94



#### Brunello di Montalcino DOCG 2017

#### **CAVA D'ONICE**

One of the growing realities in the north-east of the area, a Brunello of richness and muscularity: black raspberry on the nose, with touches of rhubarb and floral, of gardenia. The mouthfeel is very taut with salty tannins, nice density and persistence.



94



#### Brunello di Montalcino DOCG 2017

#### LISINI

Sant'Angelo in Colle area, a vinery that transfers great craftsmanship to wines that the long aging in Slavonian oak preserve in the varietal characteristics. The nose is spicy, with touches of pomegranate and pepper leaf, with hints of chinotto and juniper on the finish. The mouthfeel is brackish, back to officinal-fruity.



94



# Brunello di Montalcino DOCG Madonna delle Grazie 2017

#### **IL MARRONETO**

The historic vineyard of Alessandro Mori in his most iconic bottle. Blackberries on the nose, touches of marjoram, caper fruits and a finish with notes of star anise. The mouthfeel is juicy, with nice density, iodized tannins and a fruity finish.



94



#### Brunello di Montalcino DOCG 2017

#### IL PALAZZONE

A small, refined boutique winery located just south of Montalcino, able to interpret the north-east area of the denomination with rigor and subtlety. Nose of raspberry, with hints of undergrowth and toasted dried fruit. Mouthfeel with sapid tannins, finish of persistence.



93



#### Brunello di Montalcino DOCG 2017

#### MASTROJANN

The cellar with the seal in wax, established in 1975, in a juicy and fresh version of his workhorse. Red plum on the nose, with touches of caper fruit and flower, gardenia, then hints of white pepper in the closing. The mouthfeel has sapid tannins and a finish of persistence.



93



#### Brunello di Montalcino DOCG La Casa 2017

#### CAPARZO

A true gem of Montalcino, one of the first wines produced from a single vineyard, first time released in 1977. The nose is multifaceted with touches of pomegranate, taggiasca olives and licorice root. The mouthfeel is thick and taut with salty-brackish tannins and the finish with a return of licorice notes.



93



#### Brunello di Montalcino DOCG 2017

CAPAR70

One of the historic brands of Montalcino, 'house' of Elisabetta Gnudi Angelini since 1998. A 2017 of absolute freshness, nose of arbutus, then touches of black pepper and floral, peony, with a finish on the tones of licorice. The mouthfeel is taut and dense, with sapid tannins and a spicy finish.



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**92** 



#### Brunello di Montalcino DOCG 2017

**CAMIGLIANO** 

Even in the Brunello 'base' all the finesse and elegance of interpretation of a coherent project. Nose of small red fruits, wild strawberry, with floral touches, peony, then fresh marjoram and nutmeg. The mouthfeel is dense, crunchy, with brackish tannins that return to fruity-officinal.



**92** 



#### Brunello di Montalcino DOCG 2017

LE CHIUSE

Project in strict organic management, spontaneous fermentations, for a wine with a unique character, as well as beautiful cleanliness. Refined nose, touches of red plum, laurel and floral, gardenia, with hints of juniper. The mouthfeel is taut and juicy, the tannins sapid, the finish balsamic.



92



# Brunello di Montalcino DOCG Campo del Drago 2017

**CASTIGLION DEL BOSCO** 

The Capanna vineyard, still in a peculiar expression, for the winery of Chiara and Massimo Ferragamo. Fruit of juiciness and tension, notes of pomegranate to the nose, with touches of Mediterranean scrub and cinnamon. Sapid tannins in the mouth, with a nice persistence and a fruity finish.



92



## Brunello di Montalcino DOCG 2017

SAN POLO

South-east of the area, a relatively young vinery, the one run by the Allegrini family, but already with crystal clear ideas. Black currant on the nose, with touches of eucalyptus and rhubarb, then notes of cinnamon. The mouthfeel is thick and dense with savoury-brackish tannins and the finish with the return of sweet spices.



92



#### Brunello di Montalcino DOCG 2017

**CORTE DEI VENTI** 

Sant'Angelo in Colle again, from spontaneous maceration and long aging in wood, especially big barrels. Blackberries on the nose, with touches of undergrowth and flowers, peony, closure with hints of nutmeg. The mouthfeel is thick with salty tannins and the finish is fruity.



92



#### Brunello di Montalcino DOCG 2017

**POGGIO NARDONE** 

Location Mocali, a short walk from Tavernelle, southwest area of the denomination, the modern incarnation of a founding family. The mouthfeel is juicy and fruity, arbutus then chinotto, touches of licorice and red orange. Mouth with sapid tannins, nice density and tension and persistence.



**92** 



### Brunello di Montalcino DOCG 2017

LA TORRE

Sant'Angelo in Colle area, beautiful expression of the southern hemisphere of the denomination. Nose of blueberry, with touches of laurel and Mediterranean scrub, the mouthfeel is dense and compact, with sapid tannins and finish with fruity-officinal return.



92



# Brunello di Montalcino DOCG 2017

FATTOI
antness and drinkal

Pleasantness and drinkability perfectly matched for the Brunello of Ofelio Fattoi. Small fruits on the nose, wild strawberry, then touches of Mediterranean scrub and carob. It closes with hints of nutmeg. The mouthfeel is crisp, with brackish tannins. Hints of undergrowth on the finish.





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BRUNELLO DI MONTALCINO 2017 WINE RANKING BY LUCA GARDINI THE WINE KILLER

TASTING PERIOD OCTOBER 2021

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