

BRU NELLO

DI MONTALCINO

RISERVA 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 cellar, 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.

RISERVA 2016

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 winegrowing 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 Brunello Riserva will have a very, very long life!

Brunello di Montalcino

RISERVA 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)

110



Brunello di Montalcino DOCG Cerretalto 2016

CASANOVA DI NERI

One of the highlights in the expression of the Riserva, in a vintage blessed, a cru definitively in the history of the denomination. Spontaneous fermentation, about a month of maceration on the skins, raspberry jam to the nose, with touches of nutmeg and laurel. The mouthfeel has sapid and velvety tannins and the finish is fruity-official.



110



Brunello di Montalcino DOCG Riserva 2016

CAPANNA

Even in the interpretation of the Riserva Capanna reveals all the character of the North-East area of Montalcino. Nose of black currant, with touches of carob and toasted dried fruit, with a nice trace of gardenia at the end. The mouthfeel has density and tension, with brackish tannins and the return of undergrowth and small fruits of undergrowth.



100



Brunello di Montalcino DOCG Riserva 2016

CANALICCHIO DI SOPRA

Richness and complexity for a Riserva for years at the top of his category. From Vigna Vecchia Mercatale and Vigna Casaccia, on the skins for 28 days in steel, then at least 42 months in Slavonian oak. Raspberry jam on the nose, salty touches of Taggiasche olives, finish on the notes of rhubarb. Mouth with iodized tannins, persistence and fruity return.



100



Brunello di Montalcino DOCG Riserva Mercatale 2016

RIDOLFI

Another great Riserva, which benefits from a year of great concentration of fruit. The product of the best parcel that carries out fermentation and maceration of two months, 45 months total in Slavonian oak. Sour cherries in spirits, touches of cinnamon and a finish with balsamic, eucalyptus notes. The mouthfeel is brackish-salty, ending with a fruity-balsamic return.



RISERVA 2016

100



Brunello di Montalcino DOCG Riserva 2016

FULIGNI

Even in the Riserva the unmistakable style of Fuligni, great complexity and tension, no short-cuts. 40 months in wood, nose of blueberry jam, touches of laurel and star anise. The mouthfeel is crisp and dense with salty tannins and the notes of undergrowth and officinal return with great persistence.



100



Brunello di Montalcino DOCG Riserva Vigna di Pianrosso 2016

CIACCI PICCOLOMINI D'ARAGONA

A wine from cru of about 12 hectares born to be great. 36 months in Slavonian oak from 20-62 hl, at least 8 in bottle. Sour cherry, balsamic touch of Valdostan mint, black pepper leaf, undergrowth at the nose, juicy, dense mouth, with iodized and refined tannins, persistence and precision. Breathtaking finish.



100



Brunello di Montalcino DOCG Riserva Bramante 2016

SANLORENZO

The Riserva dedicated to the founder, from the certified organic project of Sanlorenzo. Aged in large oak barrels for 36 months. Nose with sensations of blueberry, notes of undergrowth and flowers, gardenia. Mouth with velvety and iodine tannins, density and fruity return.



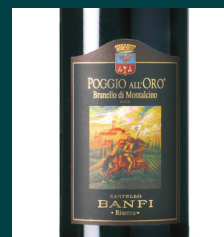
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Brunello di Montalcino DOCG Riserva Poggio all'Oro 2016

BANFI

The search for the maximum expression of the cru in this reading of Banfi, fermentation and maceration in wooden-steel tanks for two weeks, followed by 30 months in small oak barrels. Nose of sour cherry, with officinal touches of marjoram and iodization of Taggiasche olives. The mouthfeel is crisp and taut, with saline tannins and a return to fruity sensations.



100



Brunello di Montalcino DOCG Riserva La Mannella 2016

CORTONESI

"The Riserva" of Cortonesi, from the homonymous cru, with soils rich in clay and sandstone that give the Sangiovese shades of 'dark' and great gustatory tension. Nose of blueberries, with touches of lemon thyme and floral nuances, from gardenia. Juicy mouthfeel, brackish tannins, finish with fruity return.



RISERVA 2016

98

**Brunello di Montalcino DCG Riserva 2016****POGGIO DI SOTTO**

A Riserva that start in the cellar, from the choice of the most suitable oak barrel to be aged 60 weights, plus 12 more in the bottle. Spontaneous fermentation, no filtration, a sumptuous and intense wine. Nose of red currant, with notes of eucalyptus and nutmeg, with touches of peony. The mouthfeel is taut and thick, with savory tannins and great persistence.



98

**Brunello di Montalcino DCG Riserva 2016****ARGIANO**

Also in the Riserva all the oenological wisdom of the wine company run by Bernardino Sani. The mouthfeel has hints of blackberry, with touches of Mediterranean scrub and hints of nutmeg. The mouthfeel is taut and juicy, with savory tannins and a fruity return.



98

**Brunello di Montalcino DCG Riserva Franci 2016****TASSI**

Exciting Riserva that brings the expressive skills of Vigna Franci to its peak. Spontaneous fermentation in wooden vats, with maceration for about 30 days, followed by small barrels for 36 months. Nose with notes of wild blackberry, hints of cloves and final notes of rhubarb. The mouthfeel has iodized tannins, sweet spices and undergrowth, with a persistent finish.



98

**Brunello di Montalcino DCG Pian di Conte Riserva 2016****TALENTI**

The Riserva of Riccardo, originated from a selection of the oldest vineyards, in a memorable version. The nose touches of pomegranate and marjoram, with floral touches, carnation. The mouthfeel is juicy and dense, the tannins iodized, with a return, on the finish, of officinal and fruity sensations.



98

**Brunello di Montalcino DCG Riserva Vigna Paganelli 2016****IL POGGIO**

A historic vineyard, planted in 1964, an equally reliable winery. A Riserva from fermentations in stainless steel, then French oak barrels, nice olfactory profile with raspberry jam, touches of lemon thyme and nutmeg. At the mouth brackish tannins, fruity return and crunchiness.



RISERVA 2016

98



Brunello di Montalcino DOCG Riserva 2016

CASTELLO ROMITORIO

A Riserva of great gustatory impact, without compromises, from the north-west area of the appellation. Great concentration on the nose, black currant, notes of laurel and rhubarb. The mouthfeel has salty tannins but also excellent density, with a return to fruitiness and undergrowth.



97



Brunello di Montalcino DOCG Riserva Vigna Soccorso 2016

TIEZZI

A local heritage, Vigna Soccorso, cultivated, as tradition wants, with sapling method, 'house' of Enzo Tiezzi. A masterful Riserva, stunning touches of undergrowth to the nose, wild blackberries and wild rose, then rhubarb and final notes of licorice. The mouthfeel is dense and taut, the tannins savory. It ends with the return of undergrowth and persistence.



97



Brunello di Montalcino DOCG Riserva 2016

PALAZZO

A small production, this, of Loia family, that arrives in this Riserva 2016 at one of its most refined interpretations. Blueberry jam on the nose, with touches of undergrowth and nutmeg. The mouthfeel is thick, the tannins are salty, the persistence is remarkable and it finish with the return of the undergrowth.



97



Brunello di Montalcino DOCG Riserva 2016

AGOSTINA PIERI

Also in the Riserva version, on the shields the beautiful craftsmanship of the winery of Agostina Pieri, from the southern area of the appellation. Nose of red cherries, with notes of laurel and floral touches, peony, with iodine finish. The mouthfeel is dense-crunchy, with sapid tannins and persistence. The finish is fruity.



97



Brunello di Montalcino DOCG Riserva Millecento 2016

CASTIGLION DEL BOSCO

Refined Reserve that comes from a selected harvest of the company's best eight hectares. 36 months in 30 hl French oak barrels and 6 months in not vitrified concrete, nose of raspberry jam, touches of eucalyptus and pepper leaf. Brackish tannins on the mouth, persistence and officinal return.



RISERVA 2016

96

**Brunello di Montalcino DOCG Riserva 2016****POGGIO LANDI**

North-eastern limit of the appellation, 48 months in Alliers oak, great fullness of fruit, with a nose characterized by red cherries, with touches of blood orange peel and hints of eucalyptus. The mouthfeel is juicy with savory-salty tannins and a nice persistence with a fruity-balsamic aftertaste.



96

**Brunello di Montalcino DOCG Riserva 2016****POGGIO DELL'AQUILA**

A small and precious firm able to cuddle its production with great craftsmanship. Vineyards close to Montalcino, spontaneous vinification in steel, with long macerations, aging in medium-sized oak barrels. On the nose sensations of raspberry, with balsamic touches, of Mediterranean scrub, the mouthfeel is crisp and balanced, with a return of fruity sensations and a finish with hints of Mediterranean scrub.



96

**Brunello di Montalcino DOCG Riserva PS 2016****SIRO PACENTI**

From a small, precious cru of 1.5 ha placed in the area of Pellagrilli, aged in barrique for 24 months, then in bottle, a wine of sumptuous concentration. Red currant jam, with officinal touches, from lemon thyme, and even sweet spices, cinnamon. The mouthfeel is dense and crunchy, with saline tannins and a return to fruity-officinal.



95+

**Brunello di Montalcino DOCG Riserva Vignale Macchiarelle 2016****TENUTA FANTI**

From a vineyard planted in 1980, a Riserva of excellent compactness. 24 months in 500 liter tonneau, blueberry nose, with touches of cloves and star anise, with a finish on the notes of licorice. Mouthfeel with savory tannins and persistence.



95

**Brunello di Montalcino DOCG Riserva 2016****RENIERI**

Southern part of the appellation, from a firm of strong historicity, a refined Brunello, nose of red currant, with touches of Mediterranean scrub and balsamic, from eucalyptus. The mouthfeel is dense with brackish tannins and a return to fruity notes.



RISERVA 2016

95



Brunello di Montalcino DOCG Riserva Massimo 2016 VILLA LE PRATA

The Brunello dedicated to the father of the current owners, a solid Riserva, dense with 'dark' characteristics, starting from the nose, with notes of black raspberry, officinal from pepper leaf, touches of undergrowth and rhubarb. Mouth with sapid tannins, finish with return of undergrowth nuances.



95



Brunello di Montalcino DOCG Riserva 2016 FOSSACOLLE

Vinification in steel and aging in French oak and cement tanks for a wine of beautiful elegance. Nose with hints of black cherry, touches of marjoram and floral, from gardenia. The mouthfeel has iodized tannins and it ends with a fruity-floral return.



95



Brunello di Montalcino DOCG Riserva 2016 PODERE BRIZIO

The other Montalcino's expression of the Alejandro Bulgheroni Family, a Brunello that shows excellent workmanship, characterized by finesse and elegance. 48 months in oak of Alliers, nose with touches of cherries under spirit, Valdostan mint and floral notes, of wild violet. The mouthfeel has density, iodized tannins and a nice persistence.



94+



Brunello di Montalcino DOCG Riserva 2016 BELPOGGIO

Also in the Riserva version the strong characteristic of Castelnuovo dell'Abate area and the cleaning of the craftsmanship of Belpoggio. Nose of blackcurrant, with mentholated touches, of wild mint, then cinnamon and nuances of rhubarb. The mouthfeel has brackish tannins and density.



94



Brunello di Montalcino DOCG Riserva Pinone 2016 PININO

One of Montalcino's historic wineries, dating back to 1874, allowed to produce Brunello since 1950. North-east area of the appellation, aging in large oak barrels. Notes of marasche, with touches of Mediterranean scrub, wild mint and a finish of nutmeg. Mouth with savory tannins, persistence and crunchiness.



RISERVA 2016

94


**Brunello di Montalcino DOCG Riserva
Poggio Abate 2016**
LA PODERINA

South-east area of the denomination, 350 meters asl, a Brunello fermented in steel and wood and aged for 24 months in oak barrels. Beautiful balsamic notes on the nose, which smells of marasche, with touches of eucalyptus and star anise. The mouthfeel is juicy and dense, enhanced by a fruity-sweet spices return.



94


Brunello di Montalcino DOCG Riserva 2016
MOLINO DI SANT'ANTIMO

South-west quadrant of the appellation, a stone's throw from Castelnuovo dell'Abate, a reserve aged 48 months in oak barrels. Nose with hints of blackberry jam, touches of laurel and floral, of gardenia. The mouthfeel is juicy-savory, with silky tannins and a nice fruity-floral return.



94


**Brunello di Montalcino DOCG Riserva
Vigna Schiena d'Asino 2016**
MASTROJANNI

A historic vineyard for the denomination and for the winery, which returns in a version of great concentration, aged in Alliers oak. Nose of wild plum, with touches of Mediterranean scrub and chinotto. Mouth with savory-salty tannins, finish with fruity return.



94


Brunello di Montalcino DOCG Riserva 2016
PADELLETTI

A Riserva of classic elegant workmanship and refinement. The nose is very fresh, with notes of raspberry jam and lemon thyme, with touches of white pepper in the closing. The mouthfeel has sapid tannins, a fruity-official return and beautiful, dense, persistence.



94


Brunello di Montalcino DOCG Riserva 2016
LA MAGIA

The Schwarz family's Montalcino's dream is enriched with this new piece. From the south-eastern area of the appellation and vineyards 43 years-old, vinified in truncated wooden vats, aged in French oak tonneau, a wine with an olfactory profile of pomegranate with touches of eucalyptus. Juicy mouthfeel, sapid tannins, persistence.

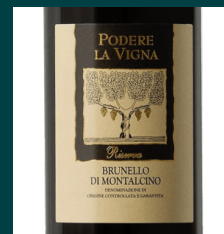


RISERVA 2016

94

**Brunello di Montalcino DOCG Riserva 2016****PODERE LA VIGNA**

The winery of Adriano Rubegni continues in its path of proximity and artisan care, confirmed by this Riserva. Vinified in stainless steel, aged in medium-sized oak barrels, at the nose touches of blueberry and medicinal herbs, wild sage. The mouthfeel is dense and taut, with sapid tannins and officinal return.



93+

**Brunello di Montalcino DOCG Riserva 2016****PIAN DELLE QUERCI**

A wide-ranging Riserva, from the northeast area of the denomination. Multifaceted at the nose, touches of wild blackberry, laurel, with a finish on the notes of rhubarb. Mouth with sapid tannins, fruity return and closure on the officinal nuances.



93+

**Brunello di Montalcino DOCG Riserva 2016****INNOCENTI**

Northeast area of the denomination again, Torrenieri, for this company always characterized by the cleaning of winemaking. A Riserva with a complex nose, black cherry, touches of licorice and floral, peony. The mouthfeel is juicy, with sapid tannins and a fruity-officinal finish.



93+

**Brunello di Montalcino DOCG Riserva Gualto 2016****CAMIGLIANO**

Bella Riserva di Camigliano that originates from an aging of 24 months in medium-large oak barrels. Nose with beautiful notes of red blueberry, marjoram and floral, from wild violet. The mouthfeel has salty-brackish tannins, density and a fruity-floral finish.



93+

**Brunello di Montalcino DOCG Riserva****Ad Alberto 2016****CAPRILI**

One of the great classics among the typology, now produced for more than thirty years and always with great success. 48 months in Slavonian oak barrels. Nose with notes of red blackberries, pepper leaf and sweet spices, cloves. The mouth is dense-crisp, enhanced by long-lasting persistence.



RISERVA 2016

93+



Brunello di Montalcino DOCG Riserva Ripe al Convento 2016

CASTELGIOCONDO - MARCHESI FRESCOBALDI

A refined Brunello, from great vineyard selection, aged in Slavonian oak and barrique. Nose with notes of wild plum, nutmeg and brackish sensations, from caper fruit. Dense and thick mouth, nice persistence.



93+



Brunello di Montalcino DOCG Riserva 2016

CAVA D'ONICE

The Riserva from the accurate wine project of Simone Nannetti. The nose is multifaceted, with notes of wild plum, laurel, brackish touches at the end, of caper fruit. The mouthfeel has salty tannins, a medicinal herbs return and a fruity finish.



93



Brunello di Montalcino DOCG Riserva 2016

DONATELLA CINELLI COLOMBINI

The Donatella's Riserva, elegance and gustatory tension well balanced. Vinification in cement tanks, aging between tonneau and large cask. The nose is refined, with notes of red currant and black pepper, with touches of rhubarb and undergrowth. The mouthfeel is dense and velvety, the tannins sapid, the persistence convincing.



93



Brunello di Montalcino DOCG Riserva Donna Elena 2016

CORTE DEI VENTI

The Pieri family Riserva, in Montalcino since 1943. Artisan care and prolonged aging, 48 months in Slovenian oak, for a well characterized product. Nose with hints of raspberry jam, hints of laurel and blood orange. Juicy mouth, sapid tannins, persistence enhanced by an officinal finish.



92+



Brunello di Montalcino DOCG Riserva 2016

LAZZERETTI

One of the youngest and most dynamic farms in Montalcino to the Riserva's test. Aging of about 30 months in Slovenian oak and further 6-10 months in smaller barrels. Nose with touches of red currant, nuances of undergrowth and sweet spices, cloves above all. The mouthfeel has nice acid balance and is brackish-savory.



RISERVA 2016

92+



Brunello di Montalcino DOCG Riserva Pian Bossolino 2016

POGGIO IL CASTELLARE

Good Riserva from the estate of Bruna Baroncini. Vinified in steel, with maceration on the skins for about two weeks, then Slavonian oak barrels for 48 months and in barrique for another 20. Red currant on the nose, officinal touch of marjoram and nutmeg, the mouthfeel is taut and juicy, the tannins sapid, the finish persistent.



92



Brunello di Montalcino DOCG Riserva 2016

IL VALENTIANO

Interesting interpretation of Brunello Riserva characterized by balance. Nose with notes of red blackberry, with touches of pepper leaf and floral, of wild violets. The mouthfeel is dense and thick, with fine gustatory tension and a fruity-officinal return.



92



Brunello di Montalcino DOCG Riserva Vigna Montosoli 2016

CASANUOVA DELLE CERBAIE

A beautiful Riserva, that of Vigna Montosoli, enriched by aging in Slavonian oak for 48 months. Notes of black strawberry, touches of nutmeg and finish on the notes of carob. The mouthfeel has salty tannins, a nice length and the return of sweet spices.



92



Brunello di Montalcino DOCG Riserva 2016

TERRALSOLE

The estate run with care by Mario Bollag in this interesting version of Riserva. Blueberry on the nose, with medicinal herbs touches, from wild mint, and undergrowth. The mouthfeel is thick, with brackish tannins and a convincing persistence.



92



Brunello di Montalcino DOCG Riserva 2016

CARPINETO

The Riserva of Carpineto, spontaneous fermentation at controlled temperature, then aged in oak of different sizes. The nose has notes of small fruits, red currant, touches of wild mint and wild rose. The mouth has brackish tannins and fruity-floral return.



RISERVA 2016

92

**Brunello di Montalcino DOCG Riserva 2016****SASSODISOLE**

A Riserva that originates from a careful selection in the vineyard, that of family Terzuoli, then aged in large Slavonian oak. Notes of black raspberry on the nose, with touches of blood orange peel and officinal, from marjoram. The mouthfeel has brackish tannins and officinal return.



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NOVEMBER 2021

BRUNELLO
RISERVA 2016
WINE RANKING BY
LUCA GARDINI
THE WINE KILLER

TASTING PERIOD
OCTOBER 2021

