

BRU NELLO

DI MONTALCINO

RISERVA 2017

Brunello di Montalcino



SANGIOVESE

100%

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 di 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 common 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, 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 wineries have developed a concept of viticulture that privileges wines obtained from a single vineyard, beyond the average geographical placement.

The aging of 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, following a period of at least two years of maturation in wood.

VINTAGE 2017

In vintages that can be considered 'challenging' – like 2017, which was undoubtedly dry – we can measure how far the management of the vineyard and the production of Brunello have come in Montalcino. Here takes place the production of wines characterized by crispness and stylistic sharpness, pleasing olfactory finesse - played especially on small red fruits – and not suffering of tannic excess at all. This is, indeed, the result of many factors, such as the care of soils and plants, a decisive selection of grapes on the sorting table, followed by a wine making process which takes into account the high quality of this raw material and preserves it.

Brunello di Montalcino

RISERVA 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 Riserva Poggio alle Mura 2017

BANFI

Once again, the evidence of a successful zonation work, pioneered back in 1980. Blueberry to the nose, a nuance of wild mint, then notes of gardenia and rhubarb. The palate is taut-crisp, with brackish tannins and return of red fruits and mentholated nuances.



97+



Brunello di Montalcino DOCG Riserva 2017

ALTESINO

The testimony of a lucid and constant work carried out on this typology. A Brunello characterized by magnificent elegance to the nose already, with notes of Vignola cherries, then fresh sage and white pepper. Great freshness to the palate, with officinal-fruity return, crispness and brackish-sapid tension.



96+



Brunello di Montalcino DOCG Riserva Mercatale 2017

RIDOLFI

The product of the best parcel of this company, a Riserva of valuable craftsmanship. The nose has notes of marasca cherry in alcohol, touches of cloves and nuances of wild mint. The mouthfeel is brackish-sapid, with fruity-balsamic return.



96+



Brunello di Montalcino DOCG Riserva 2017

ROBERTO CIPRESSO

Roberto Cipresso's amazing Riserva, the triumph of the work carried out in Montalcino. Nose of intensity, black cherries in alcohol, touches of pepper leaf and eucalyptus. Sapid and crispness to the palate, fruity-officinal return, great persistence.



RISERVA 2017

96

**Brunello di Montalcino DOCG Riserva 2017****CAPANNA**

Also in this Riserva interpretation, Capanna reveals the temper of the north-eastern quadrant of Montalcino. Blueberry on the nose, with touches of undergrowth and laurel, with a nice trace of peony on the finish. The mouthfeel is dense-taut, with brackish tannins and officinal-floral return.



95

**Brunello di Montalcino DOCG Riserva Duelecci Est 2017****TENUTA DI SESTA**

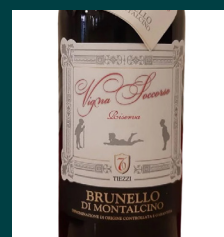
This beautiful Riserva born from the efforts of Giovanni Ciacci is the full expression of the south-western area of Montalcino. Tension and intensity to the nose, red fruits jam, touches of cloves, laurel and wild mint. The sip is fresh and taut, with fruity-spicy return.



95

**Brunello di Montalcino DOCG Riserva Vigna Soccorso 2017****TIEZZI**

From a historical parcel, Vigna Soccorso, emblem of unmistakable style, a Brunello with notes of wild sage, then blackberries, peony and hints of licorice on the finish. The palate has density, crispness, brackish tannins and return of fruit and licorice on the finish.



94+

**Brunello di Montalcino DOCG Riserva 2017****CAPARZO**

Historically, this is one of the greatest interpretations of the tipology concerning recognisability. The nose recalls red cherries, then carob, hints of red flowers and a balsamic trace on the finish. The mouthfeel has brackish-sapid tannins, persistence and balsamic-fruity return.



94+

**Brunello di Montalcino DOCG Riserva 2017****FATTOI**

One of the apical points of the nice monographical project by Leonardo and Lamberto. A solid Riserva of strong character. Blueberry jam to the nose, with touches of cloves and undergrowth. The taste is brackish-sapid, with fruity-spicy return and balsamic touches.



RISERVA 2017

94+



Brunello di Montalcino DOCG Riserva 2017

FATTORIA DEI BARBI

Fattoria dei Barbi's Riserva is the expression of both tradition and great drinkability. To the nose wild plum, with touches of pepper leaf, recalls of cloves and mentholated finish. Very juicy to the palate, with return on fruit and officinal sensations, and mentholated return on the finish.



94+



Brunello di Montalcino DOCG Riserva Ripe al Convento 2017

FRESCOBALDI

A Brunello of finesse, born from a beautiful and controlled work carried out both in the vineyards and in the winery. The nose has notes of wild plum, then cinnamon and gardenia, with touches of orange zest. The mouthfeel is dense and taut, with fruity-citrusy return, great crispness of sip.



94



Brunello di Montalcino DOCG Riserva Anemone al Sole 2017

CORTE PAVONE

A Riserva of great freshness from Loacker's project. To the nose red currant, touches of blood orange zest, gardenia and marjoram, with mentholated nuances. The sip is brackish-juicy, with fruity-mentholated return and great crispness.



94



Brunello di Montalcino DOCG Riserva 2017

PIAN DELLE QUERCI

From the north-eastern quadrant of the denomination, a Riserva of solid quality. The nose is very faceted, with notes of red mulberry jam, pepper leaf, with rhubarb hints on the finish. The palate has brackish-sapid tannins, fruity return and officinal nuances on the closure.



94



Brunello di Montalcino DOCG Riserva Phenomena 2017

SESTI

Dedicated to an extra-ordinary astronomical event, Sesti's Riserva shows nice compactness, nose of wild plum, with nuances of rhubarb and earth, then mentholated hints. The palate is brackish-sapid, with return of fruit and rhubarb sensations, with mentholated finish.



RISERVA 2017

93

**Brunello di Montalcino DOCG Riserva 123 2017****PATRIZIA CENCIONI**

From a vineyard of 1989, maybe the most successful label by Patrizia. The olfactory profile opens with wild blackberries notes, then touches of juniper and eucalyptus. The palate is brackish, with return of fruit, officinal sensations and balsamic notes.



93

**Brunello di Montalcino DOCG Riserva Tenuta Greppone Mazzi 2017****RUFFINO**

One of the traditional Riserva by Ruffino, from an equally renowned estate. The nose opens with notes of blackberries, then cloves and mentholated hints. The mouthfeel is brackish, with spicy-mentholated return and recalls of fruit.



92

**Brunello di Montalcino DOCG Riserva 2017****CARPINETO**

Carpineto's Riserva, the evidence of a beautiful and precise work carried out between the vineyards and the winery. The nose opens on cranberry notes, with touches of eucalyptus and iris. The palate has brackish-sapid tannins and fruity-balsamic return.



92

**Brunello di Montalcino DOCG Riserva 2017****MOCALI**

The 'entry-level' Riserva by Tiziano Ciacci, from the south-western quadrant of the denomination. Notes of marasca cherry in alcohol to the nose, then cinnamon and gardenia, with touches of laurel. The palate is brackish-taut, with return of foral-spicy sensations and fruity notes.



92

**Brunello di Montalcino DOCG Riserva 2017****POGGIO DELL'AQUILA**

A winery whose vineyards are a few steps from Montalcino, able to put lucid craftsmanship and grant beautiful constance of results to its products. The nose has sensations of black currant with touches of sage and rhubarb. The sip is crisp-taut, with fruity-officinal return and persistence.



92

**Brunello di Montalcino DCG Riserva 2017****LA LECCIAIA**

From a young winery, a research work of admirable finesse . Great olfactory profile, with notes of black raspberry, wild violet, blood orange zest and marjoram. The palate is brackish, crisp-taut, with persistent finish.



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NOVEMBER 2022

BRUNELLO
RISERVA 2017
WINE RANKING BY
LUCA GARDINI
THE WINE KILLER

TASTING PERIOD
OCTOBER 2022

