

**BRU  
NELLO**  
DI MONTALCINO  
2011

# Brunello di Montalcino DOCG



**SANGIOVESE**

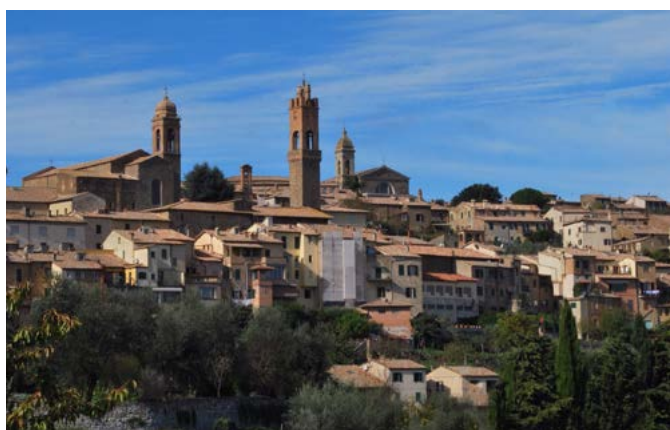
**100%**

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.

The 2011 is a very good vintage, quite ready, very pleasant, with good drinkability.

# Brunello di Montalcino DOCG 2011

## 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)

97



### Brunello di Montalcino DOCG 2011 BIONDI - SANTI

*The backbone of this wine is an elegance of smooth, whisper-like impressions. This distinctive signature is not compromised by a hot vintage like this. Sip is rich in citrus, berries, yellow-fleshed fruit, sweet spices, and licorice. Powdery tannins.*



97



### Brunello di Montalcino DOCG Tenuta Nuova 2011 CASANOVA DI NERI

*Unmistakable imprint that mixes, already at the nose, a breadth of sensations and elegance. In the mouth, an oak chronometrically calibrated allowing the wine to demonstrate a complexity that privileges currant, peach, cinnamon, mace, and cacao.*



97



### Brunello di Montalcino DOCG 2011 LE POTAZZINE GORELLI

*The grape vines, some of the highest in the territory, create an advantageous characteristic for the wine in a vintage such as this one. Aromas of fresh berries, blood oranges, and graphite. Agile and lean mouth with a complexity that arises from fruity and spicy sensations. A finish that plays between the savoriness and the acidity. Flavorful tannins.*



94



### Brunello di Montalcino DOCG Montosoli 2011 ALTESINO

*From the Northeastern zone of the Montalcino hills a wine of hematic aromas, mixed with the delicateness of fresh flowers, such as rose and geranium. A taste of red fruit, a lot of cherry, and accompanied by graphite and sweet spices. The tannins are sensed but not excessive.*



## WINE RANKING

94

**Brunello di Montalcino DOCG 2011**

CASANOVA DI NERI

Great immediacy does not mean all at once, even if the “present” of this label is already very complex. Sip rich in tones of pomegranate, strawberry jam, and a spiciness that particularly in the finish that alternates the balsamic of licorice with the pepperiness of cloves. Lively tannins.



94

**Brunello di Montalcino DOCG 2011**

CIACCI PICCOLOMINI D'ARAGONA

Fruity aromas of cassis, blackberry and cherry jams. The mouth, the fruity component makes it more alcoholic, accompanied by notes of oak and sweet-savory spices. A balsamic finish lightens the sip, giving it dynamism. Flavorful tannins, already well blended.



94

**Brunello di Montalcino DOCG  
Selezione Madonna delle Grazie 2011**

IL MARRONETO

A wine that plays upon the dual aromatic composed of sweet fruity sensations, such as strawberry jam, and sharp impressions of cassis and sour cherry. In the mouth, darker fruits are added to an intense note of moist earth. Alcohol and tannins are justly evident.



94

**Brunello di Montalcino DOCG Pelagrilli 2011**

SIRO PACENTI

The location in the northern part of Montalcino, along with the sandy earth from which the grapes come, allow for an elegant sip, perhaps even a little too subtle, but with very good drinkability. Pomegranate, blood orange, rhubarb, cinchona, and star anise are present. Acidic tannins.



94

**Brunello di Montalcino DOCG 2011**

CANALICCHIO DI SOPRA

Brunello from the Northern side. Fruity aromas that do not translate only the roughness of mixed berries but instead flank them with smoother impressions of peach, yellow-fleshed fruit, and plums. A measured taste, once again fruity, even if enriched by the spiciness of red peppercorn and nutmeg. Refined tannic texture.



93

**Brunello di Montalcino DOCG Poggio alle Mura 2011**

CASTELLO BANFI

Concentration of dark fruits at the nose, interspersed with spicy notes, in part, recognizable as oak. A more elegant taste, even if in a context of “all fruit”, thanks to touches of fresh aromatic herbs, red peppercorns, and graphite. Strong but certainly not excessive tannins.



## WINE RANKING

93

**Brunello di Montalcino DOCG I Poggiarelli 2011**

LA MANNELLA

*Meaty and pulpy nose from mature fruits. In the mouth the register changes becoming less smooth, thanks to crunchier fruity notes, such as berries, refreshed by balsamic sensations that recall juniper and oak. Salty and slightly dry tannins.*

93

**Brunello di Montalcino DOCG 2011**

POGGIO DI SOTTO

*Great oak and grapes mostly from the area of Castelnuovo dell'Abate. Aromas of orange, red fruit in alcohol, aromatic herbs, and dry spices. Tonic mouth mildly fermented, flavorful, immediate, and somewhat less complex with respect to the nose. Powdery tannins.*

93

**Brunello di Montalcino DOCG 2011**

TERRE NERE CAMPIGLI VALLONE

*Large barrels during aging process translate here into a wine little characterized by spicy aromas but instead by notes of mixed berries, blackberry jam, and candied violet. The mouth, again fruity, is integrated with acidic impressions and balsamics of coriander and mint. Evident tannins.*

93

**Brunello di Montalcino DOCG Vigna la Casa 2011**

CAPARZO

*From a vineyard situated on Montosoli comes one of the great crus of Montalcino. Flowery aromas of rose, whether fresh or dried, cherries, and raspberries. In the mouth prevail bittersweet impressions of cherry, sour cherry, and wild strawberries. Finish of earthy rhubarb.*

93

**Brunello di Montalcino DOCG 2011**

SALVIONI LA CERBAIOLA

*Strong and greedy nose, rich in notes that recall blackberry jam, blueberries, and maraschino cherries. Rich almost chewy mouth, exuberant with alcohol and sensations of dark fruits, cinnamon, and licorice root. Strong tannic texture, but in harmony with the character of the wine.*

92

**Brunello di Montalcino DOCG 2011**

FATTORIA DEI BARBI

*Austere nose with bitter mixed fruits above all currants and raspberries. The mouth remains decisive and little inclined towards smoothness, on the other hand it is dynamic, thanks to the alternation of currants, red peppercorn, and cinchona. Tannins well blended but perceptible.*

## WINE RANKING

92

**Brunello di Montalcino DOCG 2011**

LUCE DELLA VITE

*Strong, concentrated, and intense, in sum, a complete wine. Abundant aromas for the quantity and intensity of the descriptors. The taste is opulent, generous, and alcoholic, even if penalized in terms of the drink's smoothness. Strong tannins.*

92

**Brunello di Montalcino DOCG 2011**

IL POGGIONE

*Delicate nose with floral notes of violet, accompanied by impressions of fresh mixed berries. Touches of sweet spices complete the bouquet. The taste is an alternation of sweet and bitter fruit tones, accompanied by nuances of candied ginger and cinchona. The acid tannins emphasize the ease of drinkability.*

92

**Brunello di Montalcino DOCG 2011**

CAPANNA

*The concentration of fruit is present both at the nose and in the mouth. Mint and vanilla notes render the aromas more articulate. The resulting taste is sleek and dynamic thanks to balsamic touches of oak and juniper. Flavorful tannins that are also very vigorous.*

92

**Brunello di Montalcino DOCG 2011**

LE MACIOCHE

*After an initial balsamic, floral note that recalls geranium, the aromas turn towards a bit wilder sensation, accompanied by unmistakable fruited notes. In the mouth, the savage tone renders the sip dynamic, strongly characterized by sour cherry and blackberry. Minty finish. Evident tannins.*

92

**Brunello di Montalcino DOCG Campo del Drago 2011**

CASTIGLION DEL BOSCO

*Notwithstanding the small barrels utilized in the aging phase, the spiciness in particular on the nose, is limited to notes of cinnamon, which are useful to underscore the noble, fruity profile. Flavorful mouth, with notes of dark fruit, bitter cacao, and almond. Perceptible, but well integrated tannins.*

92

**Brunello di Montalcino DOCG Le Lucère 2011**

SAN FILIPPO

*Brunello from a single vineyard that expresses itself with an elegant side, even in a generous vintage such as this one. Fruity aromas, which rather than translate the acidity of the raspberries and of the currants, mitigate it with smooth tones of yellow peach. In the sip appears the spiciness of mace and red peppercorns. Flavorful tannins.*

91

**Brunello di Montalcino DOCG 2011**

LE CHIUSE

*The terrains rich in tuff result in an elegant Brunello, notwithstanding a very strong, fruity component. In the mouth, along with the sensations of mixed berries and maraschino cherries, an earthiness of violet and notes of sweet spices is suggested, above all tonka beans and cacao. Strong tannins.*

## WINE RANKING

91

**Brunello di Montalcino DOCG 2011**

POGGIO NARDONE

*The initial polished note leaves space for the aromas of mixed berries. The sip, of great immediacy, gives precedence to fruity sensations that recall blackberry, blueberry, plums, and cherry jam. Spiced finish of cinnamon and Tahitian vanilla. Powdery tannins.*

91

**Brunello di Montalcino DOCG 2011**

TENUTA FANTI

*Aged two years in wood of different capacities. Aromas of dark fruit, alternating with a sweetness of cinnamon and the toasted essence of coffee. A quasi-Mediterranean sip for the sunny immediacy of the fruit, as well as the rich parterre of sensations that refresh the taste.*

91

**Brunello di Montalcino DOCG 2011**

COL D'ORCIA

*Opulent nose that speaks of dog rose, blueberry, blackberry, and plum. In the mouth, the mature flesh of the fruit is rendered more complex by spicy notes of cardamom, vanilla, and cinnamon. Mature tannins. Much of the substance needs more time in order to reveal its best qualities.*

91

**Brunello di Montalcino DOCG Filo di Seta 2011**

CASTELLO ROMITORIO

*At the onset, aromas of candied violet, accompanied by the delicateness of peach and raspberry jam. The mouth is more austere, playing upon an acidic, savory register that is never overbearing, but which instead, benefits in relationship to the ease of drinkability. Flavorful tannins.*

90

**Brunello di Montalcino DOCG 2011**

COLLEMATTONI

*Quasi-explosive aromas of blackberry, cacao, and cinnamon. The mouth generously fruity and richly spiced. The partial deficit, relative to its elegance, is in part embellished by balsamic notes today and by resting in the bottle for years to come. Powdery tannins.*

90

**Brunello di Montalcino DOCG 2011**

SAN POLO

*The aromas play on the duality between violets and dark fruit. For this reason, they vary from the earthiness of the flowers to the dark pulpiness of blackberry and blueberry. The taste is elegant, enhanced by soils rich in calcium, even if there is an excess of alcohol on the finish that limits the ranking of this label. Flavorful tannins.*

90

**Brunello di Montalcino DOCG 2011**

ARGIANO

*The wine in the glass shows a great compactness. The aromas are numerous but a bit rapid. The mouth is full, pulpy, with a lot of blackberry and peach, as to seem almost meaty. To lessen this generosity of impressions, a balsamic finish of eucalyptus and exuberant tannins.*



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03

JANUARY 2016

2011 BRUNELLO DI MONTALCINO  
WINE RANKING BY  
**LUCA GARDINI**

TASTING PERIOD  
**JANUARY 2016**

