

BRUNELLO

DI MONTALCINO

2012

Brunello di Montalcino 2012



SANGIOVESE

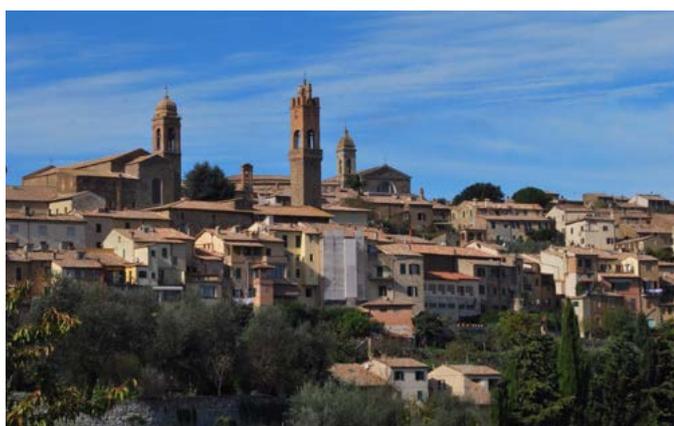
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The Brunello di Montalcino, DOCG since 1980, is produced in Tuscany about 40 km south of Siena, in the area of Montalcino. The wine takes its name from this Unesco World Heritage Site.

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 age for six years, subject to a period of at least two years of maturation in wood.

2012 VINTAGE

To clarify; this was a very good vintage in which a cold winter and a very hot summer - though rainy before the harvest - yielded very clear outcomes. The great result was uniform on all the slopes, even where the southern part has always been more temperate and the plants already accustomed to the intense summer heat. Even if it is likened to another recent and very good vintage, that of 2010, the record still goes to 2012, by virtue of a lower characteristic mass that is amply compensated by a great finesse and elegance.

Brunello di Montalcino 2012

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)

99



Brunello di Montalcino DOCG Tenuta Nuova 2012

CASANOVA DI NERI

It's the bomb! Not a very technical comment, but one that renders the idea better than a list of descriptors, even though they are present in great quantity, as much on the nose as in the taste. Not cerebral but direct, proposing a great deal in a vivid and well-articulated manner. A finish of balsamic notes and sweet spices. Acidic tannins and a great persistence.



98



Brunello di Montalcino DOCG Madonna delle Grazie 2012

IL MARRONETO

This vineyard, located near a chapel dedicated to the Virgin Mary, needs no heavenly protection for its divine wine's taste - typical and at the same time modern, as demonstrated by the excellent qualities of this drink. Abundant cherry, smooth yellow peach, balsamic flashes and a dark finish of earth and spices.



96



Brunello di Montalcino DOCG 2012

BIONDI-SANTI

Aroma of berries and hazelnut. Subtle nose that is clean but not too evident, even in a vintage of heavy fragrances. In the mouth, the discourse is the same and those impressions need to be sought out. When found, they are iridescent. The mouth adds to all this a juiciness and drinkability of great record. Finish that plays on the duo of mentholated notes and flavorful tannins.



96



Brunello di Montalcino DOCG 2012

POGGIO DI SOTTO

Nose of fruit from which emerge sensations of yellow raspberry, cherry, and sour cherry. It is these two variations of the red berry that dominate the silky, taught sip, which is always balanced between the sweetness of fresh cherry and the slightly bitter juiciness of sour cherry. Balsamic finish. Flavorful acidic tannins.



WINE RANKING

96

**Brunello di Montalcino DOCG Pianrosso 2012**

CIACCI PICCOLOMINI D'ARAGONA

Aromas of red - red like the strawberry and sour cherry that dominate on the nose, recurring precisely in the mouth, taking off with a sweet and slightly round dimension that recalls strawberry, and then tapering off on the tonality of pomegranate and rhubarb. A spicy complexity with a touch of star anise. Powdery tannins.

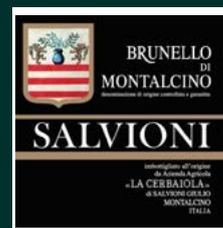


96

**Brunello di Montalcino DOCG 2012**

SALVIONI LA CERBAIOLA

Strong but not too overpowering aromas. One notices much red fruit, articulated in fresh, but also macerated versions, already well balanced by spicy sensations. The sip remains faithful to everything expressed at the nose, even if the bouquet of spices increases in quality, the fruit is left to play the role of protagonist. Acidic tannins of good verve.

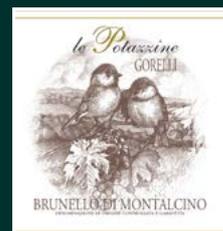


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**Brunello di Montalcino DOCG 2012**

LE POTAZZINE

Red fruit accompanied by softer, but never excessive touches of yellow fruit with peach in evidence. Enters the mouth with very pure cherry and then translates into small red fruits. What convinces during the sip is the naturalness and quasi-spontaneity of the sensations that emerge during the tasting phase. Elegant and salty ending, thanks to well-extracted tannins.



95

**Brunello di Montalcino DOCG Vecchie Vigne 2012**

SIRO PACENTI

Slightly austere nose from red fruit and balsamic notes that almost recall medicinal herbs. In the mouth, the take-off is again fruity, even if passes in a hurry from fresh cherry to that in alcohol. The slight heat of alcohol at mid-sip, is refreshed on the finish by notes of anise, soil, and eucalyptus. Acidic tannins.



95

**Brunello di Montalcino DOCG 2012**

CAPANNA

Sour cherry and cassis form the duo of impressions that today characterize the nose. The mouth distances itself from the duality of the aromas, introducing a complexity equally centered on fruit, around which however, swirl notes of graphite, earth, and medicinal herbs. The acidic tannins give the wine its usual bit of austerity.



94

**Brunello di Montalcino DOCG Lupi e Sirene 2012**

PODERE LE RIPI

Very pure Sangiovese. This expressive loyalty is likely owed to the biodynamic viticulture used by this vineyard since its inception. Evident perfumes of sour cherry, jammy raspberry, and spices. In the mouth, the tonality felt on the nose, creates sharp and vibrant colors, especially in relationship to the spicy aspects, rather strident without being caricatured. Salty tannins.



WINE RANKING

94

**Brunello di Montalcino DOCG 2012**

LISINI

Floral notes that recall Damask rose, followed immediately, by a rich donor of red fruit sensations, in this phase dominated by nuances of sour cherry. In the mouth, the entrance is once again juicy from sour cherry, even if from mid-mouth and beyond appear sweet-hot spices that accompany the sip until the long and satisfying finish, completed by acidic tannins.



94

**Brunello di Montalcino DOCG 2012**

CAPARZO

Red fruit, which is notoriously found during Brunello tastings, is present here, both in nose and mouth, but today is surpassed – percentage wise – by suggestions that recall mostly yellow fruit, such as yellow raspberry and peach. Extends quite a lot on spicy notes ranging from sweet (cinnamon) to balsamic (anise). Finish with rather acidic, evident tannins.



94

**Brunello di Montalcino DOCG V. V. 2012**

LE RAGNAIE

Fresh area with an altitude of more than 500 meters, rich soil of sandstone that conditions the wine in a positive manner, giving it less power, but making up for it with a lot of finesse. In the mouth, red fruit – sour cherry and cassis – is present, full of tension and more length than breadth. Finish with touches of graphite and flavorful tannins that are evident even today.



93

**Brunello di Montalcino DOCG 2012**

TENUTE SILVIO NARDI

Wood of different origins and sizes does not influence, as evidenced by the range of aromas, the wine, which expresses sweetness from strawberry and raspberry jam. In the mouth, the sensations highlighted on the nose reappear. The smoothness is not exaggerated thanks to touches of mandarin peel and balsamic notes of anise and mint. Acidic tannins.

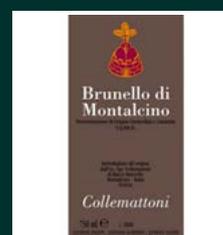


93

**Brunello di Montalcino DOCG 2012**

COLLEMATTONI

Clean aromas of strawberry and pomegranate. In the mouth, the leitmotif of red fruit continues with abundant cherry taking the focus of the sip from mid-mouth and beyond and not disappearing until long and spicy finish with impressions of cinnamon and red peppercorn. The acidic tannins confer further momentum. Very good post-sip persistence.

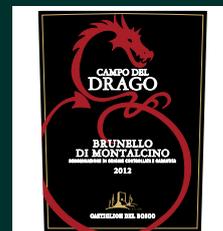


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**Brunello di Montalcino DOCG Campo del Drago 2012**

CASTIGLIONE DEL BOSCO

Intense aromas of strawberry and cherry. In the mouth, the juiciness of these fruits acquires more intensity, while never losing sight of the finesse that from middle of the mouth on, also becomes complex thanks to its spicy impressions – both those balsamic ones that recall anise and those sweet ones that recall bitter cocoa. Acidic tannins.



WINE RANKING

93

**Brunello di Montalcino DOCG 2012**

ALTESINO

Nose that blends notes of fruit - harsher tones of tamarind, with a wild and spicy note that almost recalls cumin. In the mouth, the fruit is less austere, while that organic-uncultivated note refines itself, becoming spicy, with hints of cloves, star anise, and red peppercorn. Very flavorful tannins.



93

**Brunello di Montalcino DOCG 2012**

FULIGNI

Triangulation between strawberry, in the mouth also expressed as jam, cherry and sensations that recall the red apple peel, is the aromatic and gustatory backbone of this wine. The complexity increases thanks to a dowry of spices in the background that gives dynamism and in some ways adds to the drinkability with its articulated balsamic architecture.



93

**Brunello di Montalcino DOCG 2012**

COL D'ORCIA

Fresh nose of red fruit. Equally fresh mouth, though more complex not only for the fruity sensations expressed - the panorama of mixed red fruit and berries - but also by virtue of a balsamic and almost medicinal foundation that refreshes and by its dynamism. This last factor is also emphasized thanks to evident flavorful tannins.

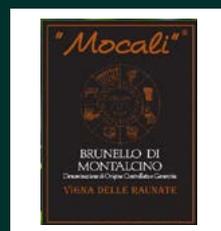


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**Brunello di Montalcino DOCG Vigna delle Raunate 2012**

MOCALI

Fresh and baked cherry on the nose that takes on an almost fleshy tonality. For those looking for a wine rich in which the range manifested in the sip takes a sharp turn and the red fruit assumes tones that are bitterer than sour cherry. The harshness continues thanks to sensations of medicinal herbs and earthy flashes until a strong and flavorful tannin.



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BRUNELLO DI MONTALCINO 2012
WINE RANKING BY
LUCA GARDINI

TASTING PERIOD
JANUARY 2017

