

# BRUNELLO DI MONTALCINO

RISERVA AND  
SPECIAL SELECTIONS  
2010

# Brunello di Montalcino

## Riserva and special selections 2010



**SANGIOVESE**

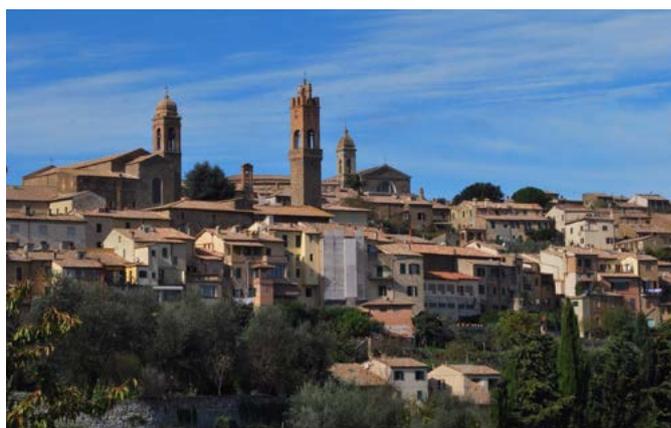
**100%**

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.

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### 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)

100



#### Brunello di Montalcino DOCG Cerretalto 2010

CASANOVA DI NERI

Aged for six year in the winery, the time allotted for a riserva. This Brunello from a single vineyard is already expressive today and will reveal more mature, while equally clear and immediate impressions, tomorrow. Encyclopedic list of descriptors for its quality and quantity. Powdery tannins.



97



#### Brunello di Montalcino Vigna di Pianrosso Riserva Santa Caterina d'Oro 2010

CIACCI PICCOLOMINI D'ARAGONA

Varied aromas, in this phase dominated by sensations of red fruits, fresh, or in syrup. The generosity of the vintage also manifests itself in the mouth. Ample, but always elegant thanks to a finish of the sweet and savory spices of cinnamon and cloves. Powdery tannins.



97



#### Brunello di Montalcino DOCG Riserva 2010

BIONDI-SANTI

Citrus along with sour red fruits, above all raspberry and currant, characterize the nose. The taste is elegantly subtle. The bountifulness of the vintage is not lessened, but nuanced. The taste recalls sour cherry, raspberry, wild strawberry, and yellow-fleshed peach. Savory finish, as well as tannins.



95



#### Brunello di Montalcino DOCG Riserva Vigna Paganelli 2010

IL POGGIONE

Delicate nose on notes of dried rose and fresh berries. The mouth, both sweet and acidic, inherits its smoothness from the combination of fresh cherry and cinnamon, while the bitter part manifests itself thanks to clean impressions of cassis. Acidic tannins well integrated into the wine.



## WINE RANKING

94

**Brunello di Montalcino DOCG Riserva 2010**

CAPARZO

*Fruity impressions of wild strawberry dominate the aromas, as well as the sip. In this, the second phase, impressions of yellow-fleshed peach, watermelon, and cherry preserves make an appearance. Delicately spiced finish of red peppercorn. Flavorful tannins.*

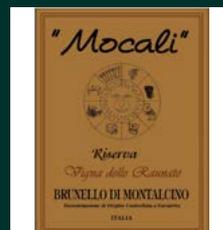


94

**Brunello di Montalcino DOCG Riserva Vigna delle Raunate 2010**

MOCALI

*Riserva from a single vineyard produced only four years prior. The nose demonstrates a fruity indulgence full of fresh cherry and black cherry preserves. The taste has a more austere quality, even if juicy and equally fruity that fades at the finish. Spicy and slightly mentholated. Savory tannins.*



93

**Brunello di Montalcino DOCG Riserva 2010**

CAPANNA

*Mostly fruity nose that does not hide its excess oak, though it eventually dissipates. The sip has more harmony, thanks mainly to a fruited cadence mixed with spicy counterpoints of red peppercorn and licorice root. Powdery tannins of grand elegance.*



92

**Brunello di Montalcino DOCG Riserva Vigna Fontelontano 2010**

COLLEMATTONI

*Peach sensations and strawberry jam outline the eager nose, which does not collapse even with an excess of smoothness. To the sip, which recalls the impressions perceived on the nose, are added notes of maraschino cherry, star anise, and cinnamon. Well-integrated tannins.*

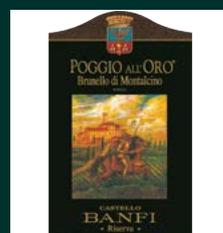


92

**Brunello di Montalcino DOCG Riserva Poggio all'Oro 2010**

BANFI

*Aromas of red fruit in which alternate notes of sour cherry and mixed berries. In the mouth, the cherry translates in various ways, from fresh to those preserved in syrup. The liveliness of the sip is not compromised thanks to a savory finish.*

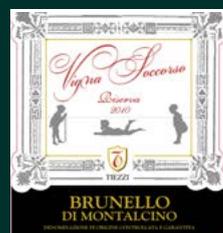


90

**Brunello di Montalcino Docg Riserva Vigna Soccorso 2010**

TIEZZI

*An eager riserva with a character dominated by the ruggedness of the fruit. Juicy mouth, rich in drinkability that enjoys fruity qualities thanks to wild strawberry and raspberry tones. On the finish, ferrous impressions. Slightly dry, but still very evident tannins.*



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08

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BRUNELLO DI MONTALCINO RISERVA  
AND SPECIAL SELECTIONS 2010  
WINE RANKING BY  
**LUCA GARDINI**

TASTING PERIOD  
**FEBRUARY 2016**

