

# BRU NELLO

DI MONTALCINO

2013

AND

RISERVA 2012

# Brunello di Montalcino



**SANGIOVESE**

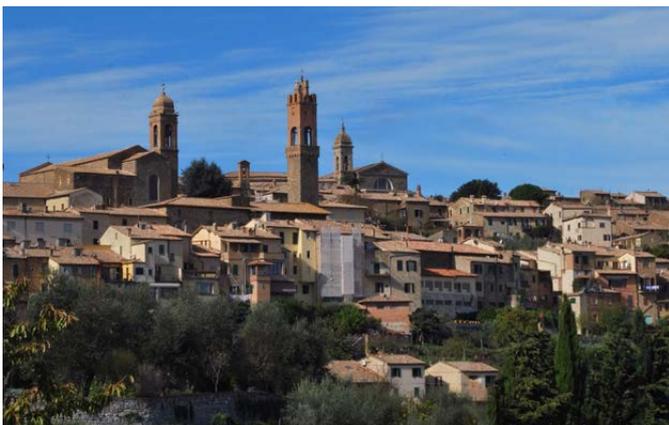
**100%**

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 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.

# Brunello di Montalcino

## VINTAGE 2013

### 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)

Quite a cool vintage, but the heat was not lacking. The combination of factors was decisive in causing a very gradual ripening of the grapes. This constant growth allowed for, on paper, rather balanced wines. The producers, who have chosen however, by conviction, positioning on the fresher sides of the hill of Montalcino, see the elegance and drinkability awarded by agile sips, rich drinks and complexity. Those who instead were caught up searching for, accomplice of the good vintage, concentration and potency, already have today very open wines with some evolving standards.

96+



#### Brunello di Montalcino Docg Tenuta Nuova 2013

CASANOVA DI NERI

Changing to a gold label, in order to celebrate the twenty harvests of an estate that continues to be "new," given the modern-ness of the wines it produces. Aromas of small red fruit with some mentholated touches. In the mouth, the duality of sweet and bitter fruit is mixed with the softness of yellow peach. Refined spicy touches on the finish.



96+



#### Brunello di Montalcino Docg Madonna delle Grazie 2013

IL MARRONETO

A wine of lights and darks. The aromas are those of fresh cherry and violet. In the mouth, the fruity part improves in quality, while also making an appearance sour cherry, currant, and good intensity. The dark part of violet is substituted here by touches of licorice root and cinchona. Flavorful tannins.



94



#### Brunello di Montalcino Docg 2013

CAPANNA

On the northern mountainside with wine from a producer, that loves the rigor. Aromas of citrus, fresh Mediterranean herbs, and rhubarb. In the mouth, it enters taut, maybe a bit rigid, at least in the initial part of the sip. From mid-sip on, it extends on fruity notes, even if never too soft, thanks to red, ripe berries. Earthy and wild touches on the finish. Very flavorful tannins.



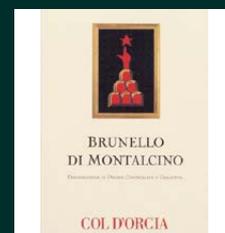
94



#### Brunello di Montalcino Docg 2013

COL D'ORCIA

The aromas do not even demonstrate the minimum hit of ripeness. The dark fruit is mature but without excesses. Completing the bouquet of aromas is a somewhat piquant spicing that recalls cloves. Fruity entrance in the mouth, on notes of blackberry and cherry. From mid-sip on some refreshing notes of anise. Black peppercorn on the finish. Powdery tannins.



VINTAGE 2013

93

 **Brunello di Montalcino Docg 2013**  
LE POTAZZINE

Here, pure and realistic aromas of fresh fruit are those that bring back sour cherry and currant, as much as white peaches. In the mouth, the sip is taut, precise, juicy, inviting, and just a bit more round at mid-palate. Finish once again more subtle, never thin, from a flavorful and mentholated character. Tannins also flavorful. Excellent post-sip persistence.



93

 **Brunello di Montalcino Docg 2013**  
BELPOGGIO

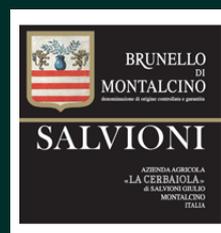
Calibrated in the aromas. In the mouth, juicy from cherry and blackberry, with good - maybe almost too good, drinkability. After having described the supporting architecture of this wine, we have the gustative details, composed of a citrusy note of bitter orange and by a sensation, in this case, noticeable both on the nose and in the mouth that evokes violet. Acidic tannins.



92

 **Brunello di Montalcino Docg 2013**  
SALVIONI - LA CERBAIOLA

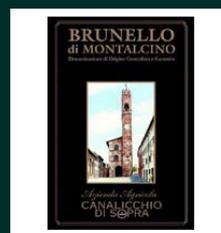
The fruity part of the nose is centered on ripe cherry that contrasts with a sourer note of other dark berries. If we wanted to trace a profile of the nose, it would not be wrong to define it also as almost wild, for those notes of Mediterranean woodlands and earth that liven up the bouquet. Sip in great agreement with the nose. Acidic tannins give a final dynamism to the sip.



92

 **Brunello di Montalcino Docg 2013**  
CANALICCHIO DI SOPRA

Violet, some touches half way between mint and rose, and a red ripe fruit are the sensations that characterize the nose. It does not have a great opening or communicative ability, at least in the initial part of the sip, which remains anchored to tones of violet and sour cherry. From mid sip on, it extends in a soft key, thanks to the appearance of a nice range of spices. Vivacious tannins of an acidic mix.



92

 **Brunello di Montalcino Docg Le Lucère 2013**  
SAN FILIPPO

Rigorous without being all the same. No stiffness, only a wine that never shows its side to sweetness, during the tasting. Some softness, defined by those aspects attributable to ripe cherry. Taking a step back, the nose is floral and rich from aromatic herbs. In the mouth, darker with dark spices. Salty tannins.



92

 **Brunello di Montalcino Docg 2013**  
VALDICAVA

Immediate and open on the nose, alternating between the harshness of sour cherry and pomegranate with warmer and smoother notes that recall plum. In the mouth, the bitter part is prolonged until mid-palate. The final part of the sip instead, gives in to the softness of sour cherry jam. Touches of star anise and mint complete the tasting. Powdery tannins.



# Brunello di Montalcino

## RISERVA 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)

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.

# 99

### Brunello di Montalcino Docg Cerretalto 2012 CASANOVA DI NERI

Only in very good vintages from a single vineyard. It could be digest as a Riserva for the care in the vineyard and in the cellar. The aromas are quite bold, but at the same time elegant, specially around the minty and spicy undertones. Great texture. Spicy nuances and salty tannins are woven with notes of fresh morello cherry and pomegranate. Drink or hold.



# 97

### Brunello di Montalcino Docg Riserva 2012 CAPANNA

Polished nose without being too smooth. Keeps the attention of the senses, in accordance with a mix of tones of wild herbs and candied ginger. In the mouth, what was noticed on the nose here becomes a sensorial accessory. The protagonist is the dark fruit, represented by fresh blackberry, but also currant jam. Spiced again at the end. Salty tannins.



# 95

### Brunello di Montalcino Docg Riserva PS 2012 SIRO PACENTI

The use of barriques in the aging phase does not take anything away from the character of the vintage or from the resulting wine, as noted, from the northern side - usually the freshest part - of the Montalcino hill. Aromas more fruity than floral. At most, the floral aspect has tones of dried rose. Juicy sip of red berries and only partially pulpy from very ripe blackberry. Pleasing spicy-piquant touches on the finish.



# 95

### Brunello di Montalcino Docg Riserva Santa Caterina d'Oro Vigna di Pianrosso 2012 CIACCI PICCOLOMINI D'ARAGONA

Vinified in steel and cement, followed by aging in big barrels (up to 30hl). Four years of maturing in a strong vintage such as this does not strip the fruit of its brilliance, as demonstrated by the aromas. Here, the fresh part of cherry dominates with respect to its jammy version. In the mouth, the register does not change, even if, still in the sip, we also find aromatic herbs, spices, and tobacco.



93

 **Brunello di Montalcino Docg Riserva 2012**  
FULIGNI

Cherry and currant manifest themselves, on the nose in an immediate manner, even if quickly joined and then covered by other sensations – sweet spices in particular. The attack in the mouth returns to fruit. Here the fruit resists in a firmer way, for this, remaining the protagonist of the sip, even if in an almost meaty version. Sweet spicing evident on the finish.



93

 **Brunello di Montalcino Docg Riserva 2012**  
CAPARZO

The first vintage of the wine appeared in the 1980s. The vineyards from which this label comes are located in different directions with respect to the Montalcino hill, specifically in the northern and southern areas. Aromas of fresh dark fruit always with dark notes of roots and spices. The sip is more luminous thanks to a macerated undertone. Slightly smoky finish.



92

 **Brunello di Montalcino Docg Riserva 2012**  
POGGIO DI SOTTO

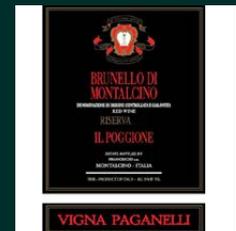
The character manifested on the nose is a mix of fruity sensations. No lack of complexity here given that the fleet of aromas represented is from a citrusy aspect, identified by orange peel and bitter orange pulp, as well as a rich array of red fruit. In the mouth, tones of medicinal herbs are added to these sensations. Powdery tannins.



92

 **Brunello di Montalcino Docg Riserva Vigna Paganelli 2012**  
IL POGGIONE

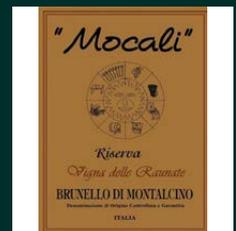
Single cru refined in big barrels (at least 30 hl) for at least 4 years. The aromas are soft but not weak. Red fruit both fresh and in coulis, the result is finished off by spicy tones, sweet and hot together. Creamy mouth, made dynamic by mentholated spices and earthy touches that recall rhubarb but also licorice. Powdery tannins already well blended.



91+

 **Brunello di Montalcino Docg Riserva**  
**Vigna delle Raunate 2012**  
MOCALI

Fermented and aged in large barrels. The nose remains partially conditioned by oak that does not allow all of the fruit, however fresh, to best express itself. In the mouth, the wood gives a break to the fruit, which enters juicy from currant and fresh cherry, then becomes fleshier. Almost piquant finish of red peppercorns. Acidic tannins.



91+

 **Brunello di Montalcino Docg Riserva 2012**  
LE MACIOCHE

The aging plays on a mix of wood in differing capacities. Dark fresh fruit on the nose. Touches of blackberry jam and spices, anise, and red peppercorn in particular, are necessary to list and today clear, but never invasive. The mouth is creamier rather than taut. Sensations of cloves and star anise revive the finish. Elegantly powdery tannins.



91

 **Brunello di Montalcino Docg Riserva Vigna Le**  
**Macchiarelle 2012**  
FANTI

The fruity aspect expressed on the nose is not limited to red berries, but also noticed is a citrusy side that confers enthusiasm and dynamism to the aromas. Sensations of strawflower (an impression very similar to licorice but almost powdery). In the mouth, the citrusy part diminishes in favor of softer notes of cherry jam. Spicy sweet-hot finish of cinnamon.



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BRUNELLO DI MONTALCINO  
VINTAGE 2013 & RISERVA 2012  
WINE RANKING BY  
**LUCA GARDINI**

TASTING PERIOD  
**JANUARY 2018**

