

# BRU NELLO

SPECIALE

2015

# Brunello di Montalcino



**SANGIOVESE**

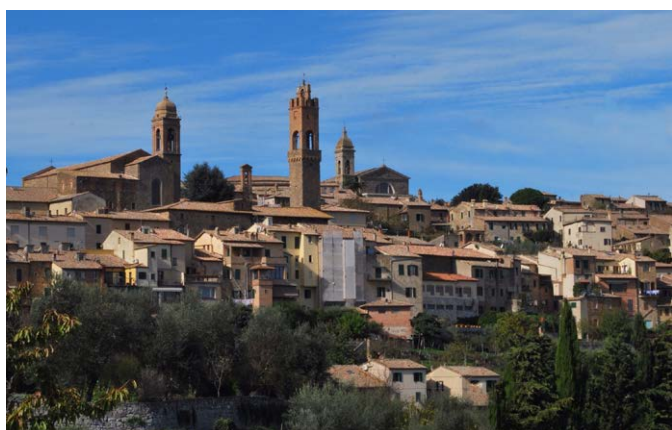
**100%**

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

## SPECIALE 2015

### 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 2015

CASANOVA DI NERI

*An innovative project involving vineyard and wine. A single-varietal Sangiovese Grosso displaying its impressive strength. Taut and vertical nose with aromas of fruits of undergrowth, blackberries dominating, pepper leaf and a balsamic trace. The mouthfeel is elegant, intense and salty with a very long-lasting persistence.*



99+



#### Brunello di Montalcino DOCG Selezione Madonna delle Grazie

IL MARRONETO

*This label magically returns the unique territory of Montalcino in this top-quality Brunello. A philosophy focused on non-interventionist winemaking, a very strong fruit. The result is a nose that recalls alcohol-infused cherries. Juicy, full and vivacious mouth. Lively and very long finish.*



99+



#### Brunello di Montalcino DOCG 2015

POGGIO DI SOTTO

*One of the milestones for this appellation. Val d'Orcia: a valley crossed by the River Orcia, vineyards between 200 and 450 metres above sea level, soils of great skeletons. Fine and elegant nose. Aromas of violet petals, blackberry jam. The mouthfeel is both strong and firm demonstrating excellent capabilities of aging.*



99



#### Brunello di Montalcino DOCG Amore e Magia 2015

PODERE LE RIPI

*Innovation and care in the vineyard that Francesco Illy has been tirelessly carrying out for years, which results in this successful "Amore e Magia 2015". A resounding intensity perceived on the vivacious nose, with a convincing spiciness, blackberry and pepper leaf dominating. Crunchy, thick, elegant and firm mouth. Excellent persistence.*



SPECIALE 2015

98+

**Brunello di Montalcino DOCG 2015**

LE CHIUSE

*A wine of unique properties from a vineyard that has become part of the legend as to the appellation. Intense nose with vegetal nuances backed by an extraordinary balsamic note from alcohol-infused cherries. Pronounced minerality in the mouth: vivacious, salty and at the same time iodised with hints of caper, enjoyable ample.*



98

**Brunello di Montalcino DOCG 2015**

PODERE GIODO

*A surprising bottle generated by an enological project of undeniable substance fulfilled by Carlo Ferrini. An extraordinarily intense wine that benefits of a slight maceration on the skins to reach a clamorous fruit intensity: spiciness and undergrowth. The mouth is crunchy, velvety, very ample and elegant.*



98

**Brunello di Montalcino DOCG Pianrosso 2015**

CIACCI PICCOLOMINI D'ARAGONA

*A full, ripe and round grape blend showing a great thickness for a cornerstone in the appellation. Spicy nose displaying notes of alcohol-infused cherries, a trace of Taggiasca olives. The mouth is velvety, ample and fat. A charming finish that reveals all its sharpness as well as a superb persistence.*



97+

**Brunello di Montalcino DOCG 2015**

FULIGNI

*An important family that has been vinifying for a hundred years a great label of Brunello inspired to spiciness. On the nose, alcohol-infused cherries enhanced by a vegetal trace. The mouthfeel is elegant, complex and crunchy with a closing of marked minerality.*



97+

**Brunello di Montalcino DOCG Campo del Drago 2015**

CASTIGLION DEL BOSCO

*This winery owned by Chiara and Massimo Ferragamo, with the contribution offered by Cecilia Leoneschi, in this 2015 vintage reaches its crowning moment. Cru of Vigneto Capanna, an extraordinarily full fruit for this intense Brunello. On the nose, round nuances of alcohol-infused fruit, licorice and vegetal flavours. Juicy and ample mouth with a nice persistence.*



97+

**Brunello di Montalcino DOCG 2015**

POGGIO RUBINO

*Alessandra and Edward Corsi enriched their creations with a new and significant chapter for this 2015 vintage. A minimalist philosophy applied in the vineyard, a sophisticated Brunello revealing a multifaceted nose recalling aromatic herbs, where thyme dominates, and alcohol-infused marasca cherries. Crunchy, ample and velvety mouth. Long persistence.*



SPECIALE 2015

97+

**Brunello di Montalcino DOCG 2015**

COL D'ORCIA

*From soils of great skeleton, a sophisticated and elegant Brunello, with an extraordinary potential. Spicy nose from pepper leaf and a balsamic trace due to alcohol-infused cherries. The mouth is ample, comforting and juicy with a pleasant tannic texture. Stunning persistence.*



97

**Brunello di Montalcino DOCG 2015**

BELPOGGIO

*Crystalline ideas developed by the Martellozzo family, confirmed by the highest quality of their wine releases, as usual. An excellent character for the year 2015: intensity on the nose, a great spiciness along with an extraordinary roundness in the mouth. Fragrance of tannins and a juicy taste ending with a convincing persistence.*



96+

**Brunello di Montalcino DOCG 2015**

IL MARRONETO

*Mainstay for the appellation. Magnificent nose reminding of undergrowth, alcohol-infused cherries, pepper leaf, a mentholated hint in the background. The mouthfeel is superb. Ample, rich, sophisticated, crunchy with a nice length.*



96+

**Brunello di Montalcino DOCG 2015**

CASANOVA DI NERI

*In this (not so) "basic" version, again a magnificent wine that takes advantage of the extraordinary geomorphological and weather conditions. On the nose, small red fruits with a balsamic trace. The mouthfeel is ample, fat, crunchy and properly tannic. Very long persistence.*



96

**Brunello di Montalcino DOCG 2015**

CAPANNA

*The great passion of the Cencioni family results in this clear and decisive Brunello. Round and spicy on the nose: blackberry, thyme and pepper leaf dominating. The mouthfeel offers an extraordinary saltiness with hints of Taggiasca olives. Marvellous persistence and excellent salinity.*



96

**Brunello di Montalcino DOCG 2015**

LISINI

*District of Sant'Angelo in Colle. A production characterized by low yields and salty and fresh aromas, like the currents coming from the near Maremma coast. Great spiciness on the nose: intense with clear notes of undergrowth along with a hint of officinal herbs. Pleasant freshness in the mouth with comforting tannins and a long, elegant finish.*



SPECIALE 2015

95+

**Brunello di Montalcino DOCG Altesino 2015**

MONTOSOLI

*From crystalline ideas followed in the vineyard, a cru that was first vinified in 1975. This Brunello reveals all its magnificent elegance from the nose: balsamic, aromas of marasca cherries, cherry and blackberry with a vegetal trace. The wonderful sip is fresh, crunchy and ample with an excellent persistence.*



95

**Brunello di Montalcino DOCG Poggiarelli 2015**

CORTONESI

*Excellent cru. A successful family wine-producing experience "bottled" in this wine. Pleasant spiciness in an interesting and balsamic nose with opening on violet petals scents and a salty hint. The mouthfeel is full, ample, comforting where tannins are efficaciously combined with a nice persistence.*



94+

**Brunello di Montalcino DOCG Ugolforte 2015**

TENUTA SAN GIORGIO

*A battle-ready Brunello from Tenuta San Giorgio, whose name derives from a Medieval warlord. A convincing maceration on the skins to obtain a nose recalling undergrowth: blueberry jam and spices, above all pepper. The mouth is intense, dynamic, captivating and long-persistent.*



94

**Brunello di Montalcino DOCG 2015**

CAPARZO

*From a historic winery of Montalcino, an emblematic label for the 2015 vintage: a remarkable freshness on the nose with scents of pepper leaf and blackberries, along with a mentholated trace. Vibrating but equally fresh mouth with a balsamic hint and a wonderful persistence.*



94

**Brunello di Montalcino DOCG 2015**

CANALICCHIO DI SOPRA

*Spicy nose for this very fine Brunello: fresh spices, alcohol-infused cherries, blackberries. A wonderful acidity emphasized in the mouthfeel that is ample, with perfectly integrated tannins for an impressive persistence.*



94

**Brunello di Montalcino DOCG 2015**

LE MACIOCHE

*The Cotarella family is again at the top with this refined wine resulting from a careful and meticulous selection in vineyard. Spicy on the nose with a great trace of alcohol-infused black cherries. But what impresses the most is the mouth: vigorous, ample, intense with a magnificent tannic texture.*



SPECIALE 2015

94

**Brunello di Montalcino DOCG 2015**

SAN FILIPPO

*In the 2015 vintage, too, the Brunello of San Filippo is outstanding: spicy and vegetal nose backed by a nice acidity and a wonderful tannic texture in the mouth. The mouthfeel is fresh, ample, but also full with an enjoyable and round persistence.*



94

**Brunello di Montalcino DOCG Vecchie Vigne 2015**

SIRO PACENTI

*Balsamic and spicy nose for this magnetic Brunello, from a label that has become a staple in the appellation. On the nose, blackberry and nuances of alcohol-infused cherries, pepper leaf and undergrowth. The mouthfeel is ample, fat, with the perception of a crunchy fruit. Great persistence.*



93+

**Brunello di Montalcino DOCG 2015**

SAN POLO

*An excellent interpretation of Brunello from a young winery which already demonstrates a great personality. Intense nose revealing several notes of undergrowth: blackberry, blueberry and a nice spicy trace with a hint of licorice in the background. The mouthfeel is ample, full, vigorous and mineral. Long-lasting persistence.*

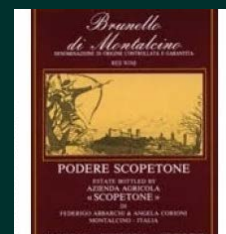


93

**Brunello di Montalcino DOCG 2015**

PODERE SCOPETONE

*An interesting project of recovery carried out by a successful winery, first owned by Federico Abbarchi and his wife Angela Corioni, and now managed by Loredana Tanganelli and Antonio Brandi. Organic principles followed in the vineyard which generate an intense and very balsamic fruit. Sapid, intense and vibrating sip with a long-lasting persistence.*



93

**Brunello di Montalcino DOCG 2015**

TENUTA DI SESTA

*A great wine produced in this winery managed by Giovanni Ciacci. Intense nose with hints of small red fruits. A pleasant trace of spiciness and a scent of licorice. The mouthfeel is fresh, nicely fine and ample. Long persistence.*



93

**Brunello di Montalcino DOCG 2015**

TENUTA VALDICAVA

*A good winery, the one owned by Vincenzo Abbruzzese, who keeps on producing successful labels that demonstrate an excellent workmanship. Careful selection in vineyard, a firm and vivacious fruit. In the mouth, spicy and balsamic, cherries and blackberries dominating. Well-balanced, tannic and equally fresh mouthfeel.*





SPECIALE 2015

93

**Brunello di Montalcino DOCG 2015**

TENUTA LA FUGA

*Ambrogio and Giovanni Folonari impress again for their sophisticated labels which always represent technical perfection. Wonderful nose of ripe fruit with perception of an intense trace of cloves. The mouthfeel is also clean, ample, mineral and intense.*



93

**Brunello di Montalcino DOCG Altero 2015**

POGGIO ANTICO

*Beautiful estate at nearly 500 m a.s.l. A surface of 200 hectares, of which 33 hectares are devoted to vineyards. A family project inspired to coherence. Intentionally low yields for this Brunello that is never excessive on the nose: aromas of alcohol-infused cherries and undergrowth. Very juicy, mineral and ample sip.*



92

**Brunello di Montalcino DOCG Val di Suga Vigna del Lago 2015**

TENIMENTI ANGELINI

*Excellent wine also for the year 2015 from Tenimenti Angelini. The intense nose displays balsamic notes from alcohol-infused cherries along with spiciness. A hint of licorice in the background. Ample, fat and properly mineral mouth. Stunning persistence.*



92

**Brunello di Montalcino DOCG 2015**

CAVA D'ONICE

*Great product characterized by a wonderful nose revealing a wide variety of nuances: officinal herbs, small red fruits and plum jam. The mouth is balanced, ample, properly tannic and long persistent.*



92

**Brunello di Montalcino DOCG 2015**

RIDOLFI

*A good product from a label dating as far back as 1290. Spicy, juicy and intense. The nose opens to firm perceptions of alcohol-infused fruit and officinal herbs, with a pleasant trace of undergrowth. In the mouth, juicy, enveloping and firm. Long persistence.*



91+

**Brunello di Montalcino DOCG 2015**

TENUTA FRIGGIALI

*A valid label that impresses on the nose: recall of spices, cloves and violet dominating, and small red fruits. Both salty and crunchy in the mouth. Significantly persistent, too.*



91+

**Brunello di Montalcino DOCG Campogiovanni 2015**

AGRICOLA SAN FELICE

*Estate located in Montalcino run by Agricola San Felice, a far-reaching enological project with the attached Relais, very close to Castelnuovo Berardenga. On average, wine releases of good quality from which this Brunello stands out: on the nose, aromas of alcohol-infused black cherries and pepper leaf. Rich mouthfeel backed by great acidity and persistence.*



All written content 2020 © Luca Gardini  
Any unauthorized copying, reproduction, hiring, lending,  
public performance and broadcasting is strictly prohibited.

Layout and design by **ZeppelinStudio.it**

89

MARCH 2020

BRUNELLO  
SPECIALE 2015  
WINE RANKING BY  
**LUCA GARDINI**

TASTING PERIOD  
**FEBRUARY 2020**

