



CORTONESI



Quintessential Wines



Our Story

Tommaso Cortonesi and his father Marco continue their long family tradition of winemaking. Born and raised in Montalcino, Cortonesi wines celebrate their family and their land.

Cortonesi bottled their first vintage in 1990. The Cortonesi family works according to tradition, while employing modern winemaking techniques to enhance the quality of their wines.



Our Estate

The Cortonesi family owns the “La Mannella” vineyards that cover 138 acres, 19 of which are devoted to the production of Brunello di Montalcino. The vineyards are located in one of the most valuable areas of the region, both North and South-East of Montalcino.





La Mannella

Located on the northern side of Montalcino, near Montosoli, La Mannella is where Cortonesi began and where the cellar remains today.

The soils are characterized by sandstone and clay, while still rich in marlstone (Galestro).



I Poggiarelli

Located on the south-eastern side of Montalcino, on the way to Castel Nuovo dell' Abate – I Poggiarelli is the *cru* of our estate.

The soil is well-drained and very rich in Galestro.



Our Philosophy

- Pursuing constant research of sustainability and organic practices.
- Maintaining each step from vine cultivation to wine production and sale is followed directly by Tommaso and Marco.
- Careful selection and hand-harvesting the grapes.
- Producing a wine style that enhances the characteristics of the Sangiovese.



LA MANNELLA ROSSO DI MONTALCINO

DESCRIPTION

A core of cherry and strawberry highlights this rich and intense red, with accents of flowers and spice flavors. Fully balanced, long and ready to drink immediately upon release (but it can also be enjoyed through 2028). It remains vibrant and focused with a lingering finish.

WINEMAKER NOTES

This is a young wine made from the youngest vineyard in “La Mannella” on the North side of Montalcino. The soil is clay and rocky, with excellent exposure to the sun. The vineyard trellis system is spurred cordon, with the winemaking following the traditions for making high-quality Rosso. After careful selection of the hand-picked grapes, fermentation takes place with maceration of 20 days in stainless steel vats. The wine then spends 10 months in large Slovenian oak casks.

SERVING HINTS

This wine is a perfect accompaniment for red meats and various Italian cheeses.



LA MANNELLA BRUNELLO DI MONTALCINO

DESCRIPTION

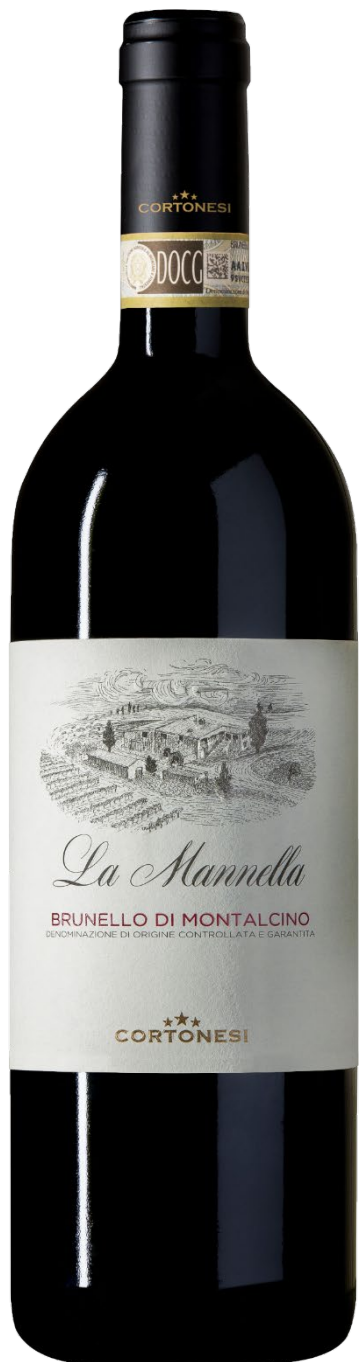
A luscious, deep red-ruby Brunello with bountiful and intense aromas of dark fruit with dried cherry, blackcurrant and plum. On a second wave of aromas, you encounter softer spice with toasted almond, tilled earth and grilled herb. This is a classic expression of the crisp with an open and food-friendly personality. There is a playful touch of sweet cherry on the close. The fruit is sourced from the La Mannella zone.

WINEMAKER NOTES

The grapes for this wine come from the heart of Montalcino, on 19.768 acres of family-owned vines situated both on a 984.2-foot hill on north side of the city (near the Montosoli Zone) and on the southeast side (in the East Zone). One of the coolest growing areas in the appellation at moderate 382.8 yards (350 meters) above sea level. The soil on the north side is rocky clay, with excellent exposure to the sun and a large amount of stones, while the soil on the south side is clay with sandy soil of good drainage. The vineyards trellis system is spurred cordon. After careful selection of the hand-picked grapes, fermentation takes place with maceration for 20 days in stainless steel vats at controlled temperatures between 78.8° F – 86° F. The wine then spends 36 months in 3000-liter Slavonian oak casks. The combination of great passion for winemaking of the Cortonesi family, the high altitude, diversity of soils and traditional winemaking process gives to the La Mannella Brunello di Montalcino great finesse, elegance, and immense aging potential.

SERVING HINTS

This wine is a perfect accompaniment for red meats and various Italian cheeses.



POGGIARELLI BRUNELLO DI MONTALCINO

DESCRIPTION

Vibrant and well-built, this wine has power to match the cherry, leather, and earth aromas and flavors. This Cru wine shows a pretty mineral character that lifts above the bright red fruit. That special aromatic signature is followed by dark fruit and balsam herb, firm tannins and bright acidity.

WINEMAKER NOTES

The grapes for this wine come from the heart of Montalcino, from a Gran Cru single vineyard of a little less than 5 acres of family-owned vines situated 492.13 yards (430 meters) high on the southeast side of the city, hence warmer climate. The well-draining soil is sandy and rocky, made of schistose Galestro rocks with excellent exposure to the sun. The vineyard trellis system is spurred cordon, with the winemaking following the tradition for making superior Brunello. This single vineyard is surrounded on all its sides by a forest of oak and holm oak giving the vineyard a natural barrier of protection from harmful elements. After careful selection of the hand-picked grapes, fermentation takes place with maceration for 20 days in stainless steel vats with selected yeasts. Controlled temperatures between 82.4° F – 89.6° F (28 – 32° C). The wine then spends 24 months in 500L French oak barrels.

SERVING HINTS

This wine is a perfect accompaniment for red meats and various Italian cheeses.



LA MANNELLA BRUNELLO DI MONTALCINO RISERVA

DESCRIPTION

Abundant in personality, the Cortonesi Brunello di Montalcino La Mannella Riserva is very expressive of the sunny, warm and luminous growing season. Rich fruit flavors of dark plum, black cherry and cassis are interwoven with spice, sweet tobacco and balsam herb. The wine is clean, chiseled and sharp, but bold and generous, at the same time. The youthful tannins give this wine an outstanding aging potential.

WINEMAKER NOTES

The Brunello Riserva is made just in the very best vintages all harvested by hand to achieve the best selection of grapes. The grapes for this wine come from the winery's oldest Single-Vineyard, planted in 1983 in the La Mannella estate. The Vineyard is located on the northern side of Montalcino by the Montosoli subzone at an elevation of 328 yards (300 meters). The soil is rich of galestro and clay, with a good amount of stones, and excellent exposure to the sun. The vineyard trellis system is spurred cordon, with the winemaking following tradition for making superior Brunello. After careful selection of the hand-picked grapes, fermentation with maceration takes place for 25 days in stainless steel vats at controlled temperatures between 78.8 F – 86 F (26 C – 30 C). The wine then spends 48 months in large 30HL Slavonian oak casks.

SERVING HINTS

This wine is a perfect accompaniment for red meats and various Italian cheeses.



Press

La Mannella Rosso di Montalcino

v. 2019

92 – Wine Advocate, *February 2022*

91 – James Suckling, *July 2021*

v. 2018

91 – Wine Advocate, *January 2020*

v. 2017

91 – James Suckling, *November 2019*

Poggiarelli Brunello di Montalcino

v. 2017

94 – Wine Advocate, *February 2022*

93 – James Suckling, *October 2021*

90 – Wine Enthusiast, *April 2022*

v. 2016

96+ – Wine Advocate, *November 2020*

96 – James Suckling, *November 2020*

94 – Wine Spectator, *April 2021*

92 – Wine & Spirits, *February 2022*

v. 2015

96 – James Suckling, *November 2019*

95 – Wine Advocate, *January 2020*

La Mannella Brunello di Montalcino

v. 2017

94 – Wine Enthusiast, *April 2022*

93 – Wine Advocate, *February 2022*

93 – James Suckling, *October 2021*

92 – Decanter, *January 2022*

90 – Vinous, *December 2021*

v. 2016

95 – James Suckling, *November 2020*

94 – Wine Advocate, *November 2020*

94 – Wine Enthusiast, *May 2021*

93 – Wine Spectator, *June 2021*

93 – Vinous, *November 2020*

93 – Wine & Spirits, *February 2022*

v. 2015

94 – James Suckling, *November 2018*

94 – Wine Advocate, *January 2020*

La Mannella Brunello di Montalcino

Riserva

v. 2016

96 – James Suckling, *October 2021*

95+ – Wine Advocate, *February 2022*

95 – Wine Enthusiast, *April 2022*

94 – Wine Spectator, *March 2022*

93 – Vinous, *December 2021*

v. 2015

96 – Wine Spectator, *June 2021*

95 – James Suckling, *November 2020*

95 – Wine Advocate, *November 2020*

90 – Wine Enthusiast, *May 2021*

v. 2012

96 – James Suckling, *December 2018*

94 – Wine Spectator, *June 2018*

91 – Wine Advocate, *February 2018*

91 – Wine Enthusiast, *June 2018*



A photograph of a wine cellar. On the left, two rows of wooden barrels are stacked on metal racks. The barrels have various numbers and labels, including '66', '16', '17', '50', '51', '52', '28', and '29'. On the right, a single row of larger wooden barrels sits on the floor, with labels 'HL31' and 'HL40'. A small barrel with labels '53' and 'HL7' is positioned at the end of the aisle. The floor is made of reddish-brown tiles, and the ceiling has exposed wooden beams with a single light fixture. The text 'Thank You' is centered in the background.

Thank You