



# Brunello di Montalcino Riserva

2015

# 95 Pts.



“... Rich fruit flavors of dark plum, black cherry and cassis are interwoven with spice, sweet tobacco and balsam herb. This wine is fermented in steel for 25 days and is then racked into oak for a long 48-months élevage. This wine is only made in the best years, and it draws its fruit from the estate's oldest vines, which are 37 years old. A mere 3,658 bottles were made. The tannins are a bit bitter and youthful, so give this wine more cellar time...” –November 30, 2020

