

CORTONESI

2019

**CORTONESI LA MANNELLA
BRUNELLO DI MONTALCINO**

BRUNELLO DI MONTALCINO DOCG, TUSCANY,
ITALY

WINEENTHUSIAST
MAGAZINE

94
POINTS

“The nose has an abundance of earthy, savory aromas, including old leather, damp soil, mushrooms and balsamic, with just barely sweet undertones of dark chocolate and black cherry. The palate continues to balance dark fruit with that nearly smoky savoriness, while tannins add complexity without disrupting a silken sensation in the mouth.”



JUNE, 2024

QUINTESSENTIAL
IMPORTER MARKETER DISTRIBUTOR

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