



2019

# CORTONESI LA MANNELLA BRUNELLO DI MONTALCINO

BRUNELLO DI MONTALCINO DOCG, TUSCANY,  
ITALY

THE **SOMM** JOURNAL

# 98

POINTS

“Sangiovese from a 1,000-foot hill to the north and an even higher elevation of 1,150 feet on the region’s coolest southeastern side spawned this luxurious red. Lightly veiled without density or edge, notes of coffee, cocoa, roses, and peonies are captured and refreshed by the acid structure of the wine, which spent 36 months in large, tightly grained Slavonian oak. Its accessibility for drinking now is remarkable, yet its longevity is undeniable.”



AUGUST 1, 2025

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