



2018

# CORTONESI POGGIARELLI BRUNELLO DI MONTALCINO

BRUNELLO DI MONTALCINO DOCG, TUSCANY, ITALY

THE **SOMM** JOURNAL

# 96

POINTS

“At 1,400 feet in elevation on the southeastern side of Montalcino, Poggiarelli is a Grand Cru site (monopole) with sandy, rocky limestone soils and great sun exposure. The aromas of this wine, which spent two years in 500-liter French casks, are deep and dark, including cardamom, white pepper, and soy sauce. Black plum saturates the palate, layered with fig, black cherry, and graphite. The relative warmth of Poggiarelli shows in the ripe profile of the wine, which possesses no tannic aggression but does have a savory, earthy, umami nature. Says Tommaso, “We know that 2018 was an underrated vintage, but this wine has incredible aging potential.”



AUGUST 1, 2025

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