

CORTONESI LA MANNELLA BRUNELLO DI MONTALCINO 2021



DOCG Brunello di Montalcino, Tuscany



TASTING NOTES: Dark cherry, blackcurrant, and plum with notes of toasted almond, earth, and grilled herbs. Fresh, balanced, and food-friendly, with a touch of sweet cherry on the finish.

VITICULTURE: Sourced from a 25-year-old, dry-farmed single vineyard on the north side of Montalcino hill in the La Mannella zone—near Montosoli at 300m elevation—this wine reflects galestro- and clay-rich soils with a strong presence of stones. Estate-grown and hand-selected, the vines are trained using the spurred cordon system, and the wine is aged for 36 months in traditional 30hl Slavonian oak barrels, preserving purity, structure, and site expression.

VINIFICATION: Hand-harvested, carefully selected grapes undergo a 25-day maceration and fermentation in temperature-controlled stainless steel (78–86°F) with selected yeasts. The wine is then aged for 36 months in large 3,000L Slavonian oak casks, resulting in a Brunello of finesse, elegance, and strong aging potential.

FAMILY: Brunello di Montalcino of Tuscany has been called “The King of Wines” and this “king” is what Cortonesi specializes in. The Cortonesis established La Mannella in the '70s, covering 138 acres in one of the most storied areas of the entire region of Montalcino, but only 19 of those acres are dedicated to producing a world-class Brunello. They started commercially selling their wine in 1985. Today, the wines are in the more-than-capable hands of Tommaso Cortonesi, a third-generation winemaker.

The first vintage of Cortonesi’s Brunello came in 1990, which took advantage of the rocky, well-drained soils of the vineyard site, ensuring a long-aging wine. Modern technological advances, too, go a long way in producing outstanding wine.

PRODUCER: Cortonesi

REGION: DOCG Brunello di Montalcino, Tuscany

GRAPE(S): 100% Sangiovese

ALCOHOL: 13.35%

TOTAL ACIDITY: 6.1 G/L

RESIDUAL SUGAR: 0 G/L

pH: 3.47