



BRUNELLO DI MONTALCINO RISERVA DOCG ROSSO 2018

In the best harvest years, the Brunello di Montalcino Riserva is obtained from the meticulous selection of Sangiovese grapes from the estate's oldest best vineyards. It is the product of diligent and thorough fieldwork and of focused operations in the wine cellar which preserve the essence of the Sangiovese grape and exalt the qualities of a wine which every bottle reflects over history and time.

- **Varietals:** 100% Sangiovese (approved grapes and winery selected).
- **Growing method:** Single and double spurred cordon.
- **Harvest:** Control of the maturation and selection of the best grapes (up to 2-3 times); manual gathering of the grapes in small baskets; quick transfer to the wine cellar for winemaking.
- **Winemaking:** Light destemming and crushing; alcoholic fermentation at controlled temperatures with frequent pumpovers; long maceration on the skins with constant sampling and chemical analyses to determine the optimal date for racking.
- **Aging:** In French oak barrels for 3.5 years followed by aging in the bottle for at least 12 months.
- **Enologists:** Laura Suter Sardo, Paolo Caciorgna
- **Agronomists:** Laura Suter Sardo, Lucia Suter Sardo



91
Points
Antonio Galloni
vinous

*The 2018 Brunello di Montalcino Riserva is dark and earthy with a musky blend of dried blackberries and savory herbs. This soothes with its soft textures and juicy acidity as ripe red fruits swirl throughout. It finishes short and tannic yet maintains an admirable fresh- **Vinous***