



BRUNELLO DI MONTALCINO RISERVA DOCG ROSSO 2015

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 Sutera Sardo, Paolo Caciorgna
- **Agronomists:** Laura Sutera Sardo, Lucia Sutera Sardo



93
Points
Antonio Galloni
vinous

*The 2015 Collosorbo Brunello di Montalcino Riserva is classic in style and irresistible. It's dark, moody and rooted in the earth, as an air of brown spice blows off to reveal crushed black cherries, wild herbs, mocha and undergrowth. It's silky, fleshy even, balanced by brisk acids adding vibrancy to its ripe red fruit. Slow-mounting tannins lurk toward the close, yet energy remains high, tapering off to savory notes of cedar, tobacco and a hint of bitter balsamic. This spends forty-two months refining in large oak cask, yet it comes across as amazingly fresh and vibrant. I find myself questioning if I prefer the brighter character of the 2015 Brunello over the brooding Riserva. In the end, I think they are both pretty special. - **Vinous***