Brunello di Montalcino 2018

Tenuta di Collosorbo belongs to one of the original estates of Montalcino, Tenuta di Sesta, owned by the Ciacci family for almost 200 years. The estate is located in the southern zone of Montalcino, a special terroir for growing Sangiovese, the variety used to obtain Brunello and Rosso di Montalcino. The 27 hectares of vines are protected from cold winds by Mount Amiata, a tall mountain overlooking the Montalcino district, and they also benefit from the Orcia River and the Mediterranean climate from the sea, just 35 km away.

Every single operation in the vineyard is done manually, from winter pruning, continuing with green harvesting in the summer, selection of the grapes and, of course, the harvest. In the cellar our main focus is not to stress the grapes, relying on a minimal use of machines. The aging is made in big barrels (botti) of French and Slovenian oak.

- **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

92 Points
Antonio Galloni
vinous

The 2018 Brunello di Montalcino impresses with a rich mix of crushed cherries and plums complemented by hints of clove and dried roses. This is soft-textured and potent, with a sweet-and-sour interplay of tart wild berries and spice enlivened by bright acidity. It tapers off with dusty tannins, yet only lightly structured, leaving hints of salted licorice and red currants to linger.
- Vinous