

# BRUNELLO DI MONTALCINO



## EN PRIMEUR

Brunello di Montalcino  
2018 & Riserva 2017

Church House – London  
17 November 2022



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CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/2013

## Welcome to 2018 Brunello 'En Primeur',

the very first Brunello di Montalcino vintage launch in the UK. The 'En Primeur' Launch, called **BENVENUTO BRUNELLO**, is a comprehensive, trade-only presentation of the 2018 vintage and the 2017 Riservas, and features some of the most important estates as well as rising stars from this world-famous denomination.

After the successful presentation of the latest Barolo and Barbaresco vintages last year, Jane Hunt MW and I approached the Consorzio di Brunello di Montalcino with the idea of showing for the first time Brunello di Montalcino and Brunello di Montalcino Riserva well before their official released date on 1st January 2023 in London. While the denomination has always promoted actively its wines especially in the United States, its largest market, the UK's track record as the world's largest market for fine wine has been a decisive factor in this collaboration between Hunt & Speller and the Consorzio di Brunello di Montalcino.

Compared with other fine wine producing areas throughout the world, Montalcino is decidedly small scale. It has less than 2000 ha registered to the production of Brunello (and around 500ha for Rosso di Montalcino) and a total of 226 producers. Its vineyard area hasn't seen any increase in surface in the last decade. This makes volume of between 9 and 11 m. bottles a modest number for a wine that is in enormous demand the world over.

With the *En Primeur* tasting we wanted to offer the UK trade the best possible insight into both the 2018 and 2017 vintage and the styles currently produced throughout the denomination without travelling to Montalcino. Although it can never be a substitute for a visit to one of Italy's most important fine wine regions, for the first time in the UK it will give tasters the unique opportunity of tasting a wide range of wines side by side.

## Walter Speller & Jane Hunt MW

London, November 2022



# Benvenuto Brunello

Having brought Benvenuto Brunello to the United Kingdom is a great achievement for the whole denomination and we are honoured to have joined forces with a key partner such as Hunt & Speller for its organization.

Therefore, I would like to give you a warm welcome to discover a vast selection of Brunello di Montalcino 2018 and Brunello di Montalcino Riserva 2017, for the first time 'en primeur' in London.

Thank you for being here.

Fabrizio Bindocci  
President  
Consorzio del Vino Brunello di Montalcino



CONSORZIO DEL VINO  
BRUNELLO DI MONTALCINO\*

# Brunello di Montalcino Fact File\*

Brunello production and ha 2016 – 2021

	Ha	Hl
2016	1,979	84,376
2017	1,992	69,021
2018	1,991	82,742
2019	1,992	91,259
2020	1,988	82,136
2021	1,956	81,061

Brunello production in bottles 2016 – 2021

	2016	2017	2018	2019	2020	2021
Bottles	9,076,177	9,010,469	7,947,851	7,989,701	8,964,467	11,365,425

- Denominazione d'Origine Controllata: 1966
- Consorzio Brunello di Montalcino founded: 1967
- Denominazione d'Origine Controllata e Garantita: 1980
- Consorzio Brunello di Montalcino founded: 1967
- Associated producers: 226

## Legal requirements of the Denomination

- 100% Brunello (Sangiovese)
- max yield: 52hl/ha
- min total acidity: 5g/l
- min dry extract: 26g/l
- ageing requirement: min 24 months in oak cask, min four months ( six months for Riserva) in bottle, release Not before the 1st of January of the 5th year after the harvest (6th year for Riserva) following the harvest

For more information on the denomination and its producers see:  
www. <https://www.consorzio-brunello-di-montalcino.it>

\*source of all data: Consorzio Brunello di Montalcino

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CONSORZIO DEL VINO  
BRUNELLO DI MONTALCINO®

## 2018 Vintage

**Seasonal trend** – Winter characterised by average rainfall and some snow, which made up for the considerable lack of water. The year began with temperatures above the seasonal average, which lasted until the end of February, when there was a sharp drop in temperatures with snowfall that affected the whole area, and minimum temperatures reaching almost -10°C. There was some light snowfall and rain during March with minimum temperatures below 0 and maximum temperatures above 15° at the end of the month. In April, the month in which the buds opened, rainfall was sporadic and minimum temperatures were around 5°C, increasing suddenly from the middle of the month.

Frequent and abundant rainfall in May, accompanied by high temperatures, allowed optimal vegetative development. Flowering began at the end of the month. Thanks to the significant humidity accumulated in the soil, the vineyards were able to withstand the high temperatures of June and July. Fruit setting was completed throughout the whole area by mid-June. There was a slight delay in veraison, which began in the second half of July. August was characterised by weak, intermittent rainfall in the first three weeks and average temperatures of 25°C. Temperatures fell significantly in the last few days of the month, with minimum temperatures occasionally falling below 12°C. This led to uneven ripening, commencing from the end of August.

There were some rainy days during the first week of September, with maximum temperatures of 30°C. The limited amount of rain on the grapes guaranteed good ripening. Heavy rainfall and temperatures of around 20°C from the second half of September forced the wineries to bring the Sangiovese harvest forward in order to ensure that the grapes were healthy.

**Product characteristics:** the Sangiovese grapes were healthy. The average weight of the berries was medium-high and the wines produced were more elegant and refined, not particularly structured but with well-balanced tannins, evident primary aromas and clear scents.

**Number of stars:** four

## 2017 Vintage

**Seasonal trend** – The year began with a January with very little rain, reflecting the rainfall in December 2016. Throughout the month of January there was just 20 mm of rainfall. Temperatures were average, falling as low as -7° and reaching above 10°C on some occasions. Average temperatures for the month ranged from -3° to 7°. February continued to record low rainfall, with about 50 mm in the whole month. Temperatures were above average; there were a few rare cases where the temperatures fell below 0°, with highs that, in some cases, reached 14 degrees. March recorded approximately 30 mm of rain, with maximum temperatures reaching 20°C at the beginning of spring.

**April and budding** – The first half of April continued with maximum temperatures, in many cases above 20°C. The second half of the month recorded a sharp drop in temperatures, with the lowest dropping to zero around the 20th of the month. The period was characterised by limited rainfall,

recording precipitation of about 50 mm. The formation of the buds, which had already begun at the end of the previous month, was widespread throughout the whole area in the first week of April.

**May and blossoming** – Precipitation continued to be scarce and was concentrated in the first part of the month, also characterised by cooler temperatures, which then rose steadily throughout the month, reaching a maximum of 27°C between the 27th and 30th. The vines, however, showed excellent vegetative conditions. Flowering began at the beginning of the month, with no particular problems in terms of plant diseases. In many areas, the Sangiovese grapes had already begun to develop by the end of the month.

**June and fruit set** – Precipitation continued to be scarce and was concentrated at the end of the month. The maximum temperatures in the central part of the month were above 30°C, but then fell sharply in the last five days of the month, when the only significant rainfall of the month occurred. The fruit set, which began at the end of the previous month, was in an advanced stage in June, throughout the whole production area.

**July and start of veraison** – The month of July was characterised by a lack of rainfall. The only real rain fell between the 25th and 27th of July, with a total of about 20 mm. The maximum temperatures of the month ranged between 25 and 35°C, during the day, with minimum temperatures always between 12.5 and 17°C. The rather cool nights partly offset the water shortage. However, the conditions for regular veraison were maintained, starting from the beginning of the month.

**August and ripening** – The month of August was characterised by little rain, concentrated around the 13th, with a total of about 10 mm. Temperatures were high, especially in the first part of the month. After the storm on August 13th, the maximum averages remained at 30°C, while the minimums were between 15 and 17°C. The temperature range during this part of the month allowed adequate ripening, with good pigmentation of the skins, concentrating the aromas and dry extract, which are ideal characteristics for the production of high-quality grapes.

**September and harvest** – September began with maximum temperatures of around 27°C and heavy rainfall. The combination of the two factors - moderate temperatures and rainfall - prevented the risk of the grapes ripening too fast in the final stages, allowing a gradual but above all balanced stabilisation of the anthocyanins and aromas. Day/night temperature differences remained significant, always between 12 and 15°C. These conditions, combined with good ventilation, allowed the harvesting of healthy grapes with important organoleptic characteristics. Harvesting began in the south-west in the first half of the month. The constant lack of rainfall resulted in grapes smaller than usual, and with lower weight, but it also drastically reduced the presence of plant diseases, downy mildew and powdery mildew in particular. This meant that less intervention was required in terms of plant health and the grapes were perfectly healthy.

**October** – During the first half of the month, temperatures gradually decreased further, with highs ranging from 17 to 22°C throughout the month. There was practically no rainfall at all during the month, creating the ideal conditions for the estates that extended their harvesting operations into October. The grapes harvested showed considerable complexity in terms of aromas, elegant tannins and excellent natural acidity.

**Product characteristics** – Deep vinous red colour, characteristic scents of fresh red fruit; the palate presents an important tannic structure, associated with excellent acidity; excellent and lingering aromatic persistence both on the nose and in the mouth, with significant characteristics of elegance and minerality.

**Number of stars:** four

## 2016 Vintage

**Seasonal trend** – The closing months of 2015 were rather dry, with practically no rainfall at all in December. Precipitations resumed in the new year, recording 120 mm over the month. Temperatures in January were average for the time of year, recording minimums of - 6°C and peaks of around 10°C. February enjoyed a similar seasonal trend, with night-time temperatures always around zero and peaks of about 10°C. Total rainfall in February: 150 mm. There was almost no snow at all, with just one very light episode on the 20th of January. Early spring: March was characterised by average rainfall for the period, with a total of about 70 mm. Temperatures were within the average seasonal range with fluctuations between - 2°C and 15°C.

**April and the opening of the buds** – The vegetative phase began in April. The period was characterised by rain, especially towards the end of the month. Total rainfall in April: about 60 mm. The month began with a significant rise in night-time temperatures, before falling again to around 5°C towards the end of the month. In just a few cases, daytime temperatures reached 20°C in the first half of the month.

**May and flowering** – Overall, temperatures were average for the period for the whole month, ranging between 7°C and 23°C. Rainfall was concentrated in the middle of the month, with total precipitation of 80 mm. The plants revealed excellent vegetative health. Flowering began after the middle of the month; the growers had no particular phytopathological problems to deal with.

**June and setting** – The first phase of the month was characterised by rains, which petered out from the middle of the month, with temperatures rising close to 30°C only in the last ten days, when the weather was very sunny with good ventilation. This seasonal trend ensured the plants an excellent vegetative balance, without creating big problems for the growers, either from the point of view of the management of the leaves or that of plant health. A total of about 80 mm of rain fell in June.

**July and the start of veraison** – The month of July was characterised by a lack of rainfall. The only real precipitations were recorded between the 13th and 15th of July, totalling approximately 20 mm. Overall, temperatures for the month, despite being high, were within what has become the seasonal average, constantly above 30°C during the day, with minimums between 15°C and 25°C depending on the areas. With these conditions, veraison was regular, starting from the middle of the month. The rainfall in the middle of the month created the typical conditions for a great vintage, supplying enough water to balance the high temperatures of the month of July and then August.

**August and ripening** – The month of August was characterised by little rain, concentrated at the beginning and end of the month, for a total of about 70 mm. There was an important temperature range, with maximum temperatures of 26°-28°C, with peaks of 32°C during the day and minimum temperatures of 15°-16°C at night, falling in some cases as far as 12°C. Ripening was therefore slow, which is very important for both the aromas and the quality of the tannins. The important temperature ranges also influenced the ripening of the skins, concentrating the aromas and dry extract, ideal characteristics for excellent quality production.

**September and harvest** – The first week of September recorded just one day of rain, on the 6th, when about 15 mm of rain fell. Rainfall then resumed in the middle of the month, recording about 80 mm between the 16th and 20th. Maximum temperatures remained close to 30°C in the first half of the month, before falling to an average of 25°C in the second half. The night-time temperature range remained significant, with monthly average temperatures below 15°C. These conditions, combined with good ventilation, allowed a healthy grape harvest with important organoleptic characteristics. The first harvesting operations took place around the middle of the month, in the south-west area.



**October** – The first half of the month saw a gradual reduction in temperatures, culminating around the 12th of the month with highs of around 10°C, before rising in the second half of the month to an average of 20°C. The middle of October coincided with rainy days, reaching more than 60 mm on the 15th of October. The harvest ended in the middle of the month, benefiting from long dry and well-ventilated periods. The grapes were characterised by considerable complexity in terms of aromas, elegant tannins and excellent natural acidity. These characteristics immediately gave the perception of a vintage of the highest quality level.

**Product characteristics** – Deep vinous red colour, characteristic bouquet of fresh red fruit. Palate with an excellent tannic structure and acid content; lingering aromatic persistency in the nose and mouth, with evident elegance and mineral sensations. Elements of outstanding longevity.

## 2015 Vintage

**Seasonal performance** – A quite dry winter, with below average rainfall but with average temperatures for the time of year (January min. -3°C and max. 15.5°C). Total rainfall for the month of January 2015: 40 mm. The same seasonal performance was found in February, with min. temperatures -2°C and max. 15.5°C. Total rainfall for the month of February: 95 mm. There was no frost and no snow. Start of spring: March was characterised by average rainfall, with a total of 72 mm. Temperatures remained above average, oscillating between 1.5°C and 20°C at the end of the month.

**April and the opening of the buds** – The vegetative phase began in the first week of April. April was still characterised by little rainfall. Total rainfall for the month of April: about 50 mm, distributed in two periods, the first and last weeks of the month. The temperature was low in the first few days of the month, falling to -1°C on the 8th of April. It gradually recovered, reaching 24°C on the 22nd-23rd of April.

**May and blossoming** – Temperatures were more or less average for the whole month. Nevertheless, the main feature of the month of May consisted of constant, considerable temperature ranges during the last week of the month, with oscillations between 7°C and 28°C. There was little rain, and it was all concentrated in the last ten days of May. The heaviest rainfall came on the 22nd and 23rd of May, with about 26 mm of rain. The total for the month of May was about 35 mm. The vines manifested excellent vegetation, starting to blossom around the 20th of May, and there were no particular problems relating to disease.

**June and fruit setting** – The month of June began with a taste of summer, determined by a rise in temperatures, which reached 32°C. About 20 mm of rainfall on the 8th of June lowered temperatures again, restoring the average for the time of year. The weeks that followed were characterised by an alternation of slight rain (8/10 mm) and sunny, windy days. This raised the temperatures again, taking them to 32°C at the end of June, which represents a typical trend for the summer. This seasonal performance gave the vines an excellent vegetative balance, without creating particular problems for the winegrowers in terms of health and with regard to management of the canopy. During the last week in June, the Sangiovese in the south-westerly area closed the bunches. A total of about 45 mm of rain fell in the month of June.

**July and veraison** – The whole month of July was characterised by a lack of rainfall. There was a total of 20 mm, concentrated in the final days of July. Maximum temperatures remained constantly well above the average, with peaks of over 40°C in the middle of the month. This caused the minimum

average temperatures to rise to 22°-23°C. This situation brought veraison forward by about 8-10 days compared to average. With these characteristics, the month of July created the conditions for excellent maturing of the wood and early veraison. The first rainfall at the end of July brought the typical conditions for a great vintage, which had not been well-defined until then.

**August and ripening** – The month of August was characterised by very little rainfall concentrated in the first week. Total rainfall for the month: 48 mm. Higher than average temperatures in the first week were mitigated after rain on the 8th and 9th of August (about 30 mm) and there was an important temperature range, with max. temperatures of 26°-28°C by day and minimums of 15°-16°C by night. This made conditions excellent for aromatic concentration. This situation enabled long ripening, of great importance for both aromas and the quality of tannins. The increase in temperatures at the end of August, with top temperatures reaching as much as 33°-34°C, had an important influence on skins, concentrating the aromas and dry extract.

**September and harvest** – The first week of September was characterised by rain concentrated between the 2nd-3rd-4th and 5th of the month, and another considerable drop in temperatures, which were between max. 25°C and min. 15°C. The temperatures climbed again in the middle of the month, reaching 33°-34°C, accompanied by excellent ventilation from the east.

The last ten days of September were characterised by slight rainfall and low temperatures, falling as low as 9°C min. and 18°C max. A total of 48 mm of rain fell in September. The first Sangiovese grapes were harvested between the 15th and 20th of September, in the south / south-easterly area.

**October** – The first twelve days of October witnessed the continuation of the season trend that had characterised the end of September; only on the 10th of October did we have a considerable amount of rainfall (30 mm). The alternation of good weather and light rain continued until mid-October. Most of the winegrowers had already harvested before the rain came on the 10th. The grapes harvested immediately revealed considerably complex aromas and elegant tannins. The natural acidity was very important, above average, and untypical of years characterised by above-average temperatures during veraison and ripening. These signs showed the immediate perception of a vintage of very high and rare quality.

**Product characteristics** – Deep winy red colour, with the characteristic bouquet of fresh red fruit. Great tannic structure on the palate, with an excellent acidic framework. A wine with an excellent, lingering aromatic persistency in the nose and in the mouth.

**Number of stars:** five

# Altesino

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## 2018 Brunello di Montalcino (1)

Vineyard: multi-vineyard blend

1st year production: 1972

Vineyard ha.: 12 ha

Vines age: 15-30 years

Planting density: 4,500 vines/ha

Soil: Tuff & Albarese

Training: cordon spur

Fermentation: stainless steel

MLF: in oak

Ageing: 24 months in Slavonian oak

Bottle age: 4 months

ABV: 14.5%

## Vigna Montosoli 2018 Brunello di Montalcino (2)

Vineyard: Montosoli

1st year production: 1975

Vineyard ha: 5 ha

Vines age: 20-30 years

Planting density: 4,000 vines/ha

Soil: Galestro

Training: cordon spur

Fermentation: stainless steel

MLF: in oak

Ageing: 24 months in Slavonian oak

Bottle age: 4 months

ABV: 15%

# Argiano

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## 2018 Brunello di Montalcino (3)

1st year production: 1971

Vineyard ha: 22 ha

Vines age: 12-55 years

Organic/Bio: organic

Soil: Marl, ancient clay with high limestone content

Training: cordon spur & Guyot



# Armilla

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## 2018 Brunello di Montalcino (4)

1st year production: 1990  
Vineyard ha: 2 ha  
Vines age: 30 years  
Planting density: 4,500-5,000 vines/ha  
Organic/Bio: organic  
Soil: Eocene origin  
Training: cordon spur  
Clones: various  
Rootstock: 420A

Fermentation: 40 hl stainless steel  
Yeast: selected yeast  
Skin contact: 14-16 days  
Extraction: daily pumping-overs  
MLF: in concrete tanks  
Ageing: 28 months in 25 hl oak casks  
Bottle age: 10 months  
ABV: 14.5%

# Banfi

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## Castello Banfi 2018 Brunello di Montalcino (5)

1st year production: 1978  
Vineyard ha: 174 ha  
Vines age: 10-25 years  
Planting density: 2,400-5,500 vines/ha  
Soil: sands of the marine Pliocene, deep soils with abundant & calcareous stones, & grey-blue clays  
Training: Guyot & Alberello (bush vine)  
Clones: several  
Rootstock: 110R/SO4/1103P/420A

Fermentation: 'Horizon' - hybrid Banfi stainless steel & oak tanks  
Yeast: selected yeast  
Skin contact: 15-20 days  
Extraction: pump-overs & rack-&-return  
MLF: in 60/90/113 hl oak casks  
Ageing: 24-30 months, 80% in 60/90/113hl large French oak casks, 20% in 350l French barriques  
Bottle age: 8 months  
ABV: 14.5%

## Poggio alle Mura 2018 Brunello di Montalcino (6)

Vineyard: Poggio alle Mura  
1st year production: 1997  
Vineyard ha: 40 ha  
Vines age: 25 years  
Planting density: 4,200-5,500 vines/ha  
Soil: red calcareous clay with a high pebble content  
Training: cordon spur & alberello (bush vine)  
Clones: BF30, Janus 10, Janus 50  
Rootstock: 110R, SO4, 1103P, 420A

Fermentation: 'Horizon' - hybrid Banfi stainless steel & oak tanks  
Yeast: selected yeast  
Skin contact: 15-21 days  
Extraction: pump-overs & rack-&-return  
MLF: in 60/90 hl oak casks  
Ageing: 24-30 months, 60% in 60 to 90 hl oak cask & 40% in 350l French barriques  
Bottle age: 12 months  
ABV: 15%

# Banfi

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## Vigna Marrucheto 2018

### Brunello di Montalcino (7)

Vineyard: Vigna Marrucheto

1st year production: 2016

Vineyard ha: 10 ha

Vines age: 12 years

Planting density: 4,167 vines/ha

Soil: yellow-brown clay with high content of large pebbles, yellow sand & clay

Training: cordon sur & alberello (bush vine)

Clones: mixed

Rootstock: 110R

Fermentation: 'Horizon' - hybrid Banfi stainless steel & oak tanks

Yeast: selected

Skin contact: 30 days

Extraction: pump-overs & rack-&-return

MLF: in 90 hl oak casks

Ageing: 24-30 months in 90 hl oak casks

Bottle age: 12 months

ABV: 15%

# Beatesca

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**Looking for representation**

## 2018 Brunello di Montalcino (8)

1st year production: 2006

Vineyard ha: 8.5 ha

Vines age: 22 years

Organic/Bio: in organic conversion

Soil: calcareous clay with a high rock content

Training: cordon spur

Fermentation: oak cask fermentation

Yeast: selected

Skin contact: 20 days

Extraction: pump-overs 3 times daily

MLF: in oak casks

Lees contact: 4 months

Ageing: 24 months , 50% in new & 50% in second passage French oak tonneaux

Bottle age: 24 months

ABV: 14%

# Camigliano

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Contact: Paola Falabretti

**Imported by: Eurowines**

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## 2018 Brunello di Montalcino (9)

1st year production: 1967

Vineyard ha: 50 ha

Vines age: 15-20 years

Planting density: 5,500 vines/ha

Organic/Bio: organic

Soil: calcareous clay with marine fossils

Training: cordon spur

Rootstock: 1103 Paulsen, 110R, Kober 5BB

Fermentation: stainless steel at 20-30°C

Yeast: indigenous & selected yeast

Skin contact: 15-30 days

Extraction: daily pump-overs & rack-&-return

MLF: in stainless steel

Lees contact: 1-3 months

Ageing: 24-36 months in oak casks & 12 months in concrete tanks

Bottle age: 8-10 months

ABV: 14.5%

## Paesaggio Inatteso 2018 Brunello di Montalcino (10)

Vineyard: Paesaggio Inatteso

1st year production: 2012

Vineyard ha: 2 ha

Vines age: 20 years

Planting density: 5,500 vines/ha

Organic/Bio: in organic conversion

Soil: loam & clay with a high sand & pebble content

Training: cordon spur

Rootstock: 1103 Paulsen

Fermentation: stainless steel at 20-30°C

Yeast: indigenous & selected yeast

Skin contact: 15-30 days

Extraction: daily pumping-overs & rack-&-return

MLF: in stainless steel

Lees contact: 1-3 months

Ageing: 30-36 months in oak casks

Bottle age: 12 months

ABV: 15%

# Canalicchio di Sopra

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## 2018 Brunello di Montalcino (11)

Vineyard: multi-vineyard blend

1st year production: 1966

Vineyard ha: 10 ha

Vines age: 10-35 years

Planting density: 5,000 vines

Organic/Bio: in organic conversion

Soil: calcareous clay high in iron & magnesium; loam-rich clay

Training: cordon spur

Clones: BBS11, CC2000, CC2000-4

Rootstock: 110R, 1103 Paulsen

Fermentation: stainless steel at 28-30°C

Yeast: selected

Skin contact: 25-30 days

Extraction: short, daily pump-overs & 2 to 3 rack-&-returns

MLF: in stainless steel

Lees contact: for the total duration of the MLF

Ageing: 36 months in 25 & 50hl oak casks

Bottle age: 6-8 months

ABV: 14.5%

## La Casaccia 2018 Brunello di Montalcino (12)

Vineyard: Vigna La Casaccia

1st year production: 2015

Vineyard ha: 2.1 ha

Vines age: 32 years

Planting density: 4,000 vines/ha

Organic/Bio: in organic conversion

Soil: calcareous clay high in minerals & stones

Training: cordon spur

Clones: BBS11

Rootstock: 110R

Fermentation: stainless steel at 20-30°C

Yeast: selected yeast

Skin contact: 25-30 days

Extraction: short daily pump-overs & 2 to 3 rack-&-returns

MLF: in stainless steel

Lees contact: for the total duration of the MLF

Ageing: 36 months in 25 & 50hl oak casks

Bottle age: 6-8 months

ABV: 15%

# Canalicchio di Sopra

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## Vigna Montosoli Filari Lunghi 2018 Brunello di Montalcino (13)

Vineyard: Vigna Montosoli Filari Lunghi

1st year production: 2018

Vineyard ha: 2.202 ha

Vines age: 25 years

Planting density: 4500 vines/ha

Organic/Bio: in organic conversion

Soil: Galestro with high mineral component, clay with elevated lime content, strong fossil presence

Training: cordon spur

Clones: C2000/1

Rootstock: 110R

Fermentation: stainless steel at 28-30°C

Yeast: selected

Skin contact: 25-30 days

Extraction: short, daily pump-overs & 2 to 3 rack-&-returns

MLF: in stainless steel

Ageing: 36 months in 25 & 50hl oak casks

Bottle age: 6-8 months

ABV: 14.5%

# Capanna

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## 2018 Brunello di Montalcino (14)

1st year production: 1964

Vineyard ha: 12 ha

Vines age: 35-40 years

Planting density: 4,500-5,000 vines/ha

Organic/Bio: in organic conversion

Soil: Galestro & clay with marine deposits

Training: double cordon spur

Clones: CH20, CH21, R24, CCL2000/1/2/3/6/7

Rootstock: 420A, SO4, 110R, 775/779/1103P

Fermentation: tronconic 72-100hl Slavonian oak casks

Yeast: LSA

Skin contact: 25-30 days on the skins

Extraction: daily open-cask pump-overs & automatic pump-overs without aeration

MLF: in tronconic oak casks

Ageing: 30-36 months in 20-25 hl Slavonian oak casks

Bottle age: 6-8 months

ABV: 15%

## Riserva 2017 Brunello di Montalcino (15)

1st year production: 1964

Vineyard ha: 12 ha

Vines age: 35-40 years

Planting density: 4,500-5,000 vines/ha

Organic/Bio: in organic conversion

Soil: Galestro & clay with marine deposits

Training: double cordon spur

Clones: CH20, CH21, R24, CCL2000/1/2/3/6/7

Rootstock: 420A, SO4, 110R, 775/779/1103P

Fermentation: in tronconic 72-100hl Slavonian oak casks at 22-26°C

Yeast: LSA

Skin contact: 30-35 days

Extraction: daily open-cask pump-overs & automatic pump-overs without aeration

MLF: in tronconic oak casks

Ageing: 36-42 months in 20-25 hl Slavonian oak casks

Bottle age: 8-12 months

ABV: 15%

# Caparzo

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**Imported by: Astrum Wine Cellars**

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## 2018 Brunello di Montalcino (16)

1st year production: 1970  
Planting density: 5000 vines/ha

Fermentation: stainless steel at 28-30°C

Yeast: selected

MLF: in stainless steel

Ageing: 36 months in 30/50hl French & Slavonian oak casks

Bottle age: 12 months

ABV: 14%

## Vigna La Casa 2018 Brunello di Montalcino (17)

Vineyard: Vigna La Casa - Montosoli

1st year production: 1977

Vineyard ha: 5 ha

Vines age: 3 ha 1988 – 2 ha 2001

Planting density: 5000 vines/ha

Soil: clay with layers of schist

Training: cordon spur

Fermentation: stainless steel at 28-30°C

Yeast: selected

MLF: in stainless steel

Ageing: 12 months in French barriques, 24 months in 30hl French oak casks

Bottle age: 15 months

ABV: 14%

# Caparzo

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## Riserva 2017 Brunello di Montalcino (18)

1st year production: 1980  
Planting density: 5000 vines/ha  
Training: cordon spur

Fermentation: stainless steel at 28-30°C

Yeast: selected

MLF: in stainless steel

Ageing: 36 months in 30/50hl French & Slavonian oak casks

Bottle age: 12 months min.

ABV: 15%

# Caprili

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## 2018 Brunello di Montalcino (19)

Vineyard: multi-vineyard blend  
1st year production: 1978  
Vineyard ha: 11.3 ha  
Vines age: 15-35 years  
Planting density: 4000 vines/ha  
Organic/Bio: organic  
Soil: clay & Galestro  
Training: 60% cordon spur, 40% Guyot  
Clones: CL2000-3; 2000-4; F9; VCR102; massal  
selection of vines from 1965  
Rootstock: 110R, 775P, 1103P, 420A

Fermentation: stainless steel at 26°C  
Yeast: indigenous  
Skin contact: 1 month  
Extraction: pumping-overs twice daily  
MLF: in concrete tanks  
Lees contact: 6 months  
Ageing: 30 months in large Slavonian oak casks  
Bottle age: 1 year  
ABV: 14%

# Carpineto

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Contact: Antonio M. Zaccheo

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## 2018 Brunello di Montalcino (20)

Vineyard: Paradiso  
Vineyard ha: 10 ha  
Vines age: 25+ years  
Planting density: 5,800 vines/ha  
Soil: clay & Galestro  
Training: double cordon spur  
Clones: Sangiovese Grosso

Fermentation: stainless steel at 26°C  
Yeast: selected  
Skin contact: 3 weeks  
MLF: in stainless steel  
Lees contact: 1 month  
Ageing: 36 months in large oak casks  
Bottle age: 8-10 months  
ABV: 14%

## Riserva 2017 Brunello di Montalcino (21)

Vineyard: Paradiso  
Vineyard ha: 10 ha  
Vines age: 25+ years  
Planting density: 5,800 vines/ha  
Soil: clay & Galestro  
Training: double cordon spur  
Clones: Sangiovese Grosso

Fermentation: stainless steel at 26°C  
Yeast: selected  
Skin contact: 3 weeks  
MLF: in stainless steel  
Lees contact: 1 month  
Ageing: 42 months in large oak casks  
Bottle age: 8-10 months  
ABV: 14.5%

# Casa Raia

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www.casaraia.com

Contact: Pierre-Jean Monnoyer

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## 2018 Brunello di Montalcino (22)

Vineyard: Scarnacuoia

1st year production: 2006

Vineyard ha: 0.94 ha

Vines age: 47 years

Planting density: 4,000 vines/ha

Organic/Bio: organic

Soil: clay

Training: double cordon spur

Fermentation: oak casks at 27°C

Yeast: indigenous

Skin contact: 30 days

Extraction: Pumping-overs & rack-&-returns

MLF: in oak casks

Lees contact: 6 months

Ageing: at least 24 months in large oak casks & tonneaux

Bottle age: at least 6 months

ABV: 14.5%

# Casisano

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Imported by: Maisons Marques & Domaines

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## 2018 Brunello di Montalcino (23)

1st year production: 1990

Vineyard ha: 7 ha

Vines age: 20 years

Planting density: 5,500 vines/ha

Soil: Galestro

Training: cordon spur

Clones: VCR5/6/23/103

Rootstock: 420A

Fermentation: stainless steel at 28°C

Yeast: selected

Skin contact: 25 days

Extraction: 3-4 daily pump-overs & rack-&-return

MLF: in stainless steel

Lees contact: 2 months

Ageing: 36 months in 60hl Slavonian oak

Bottle age: 6 months

ABV: 14%

## Colombaiolo Riserva 2017 Brunello di Montalcino (24)

Vineyard: Colombaiolo

1st year production: 2011

Vineyard ha: 2 ha

Vines age: 25 years

Planting density: 5,500 vines/ha

Soil: Galestro

Training: cordon spur

Clones: VCR5/6/23/103

Rootstock: 420A

Fermentation: stainless steel

Yeast: selected

Skin contact: 25 days

Extraction: 3-4 daily pump-overs & rack-&-return

MLF: in stainless steel

Lees contact: 2 months

Ageing: 12 months in new tonneaux, 36 months in 18 & 25hl Slavonian oak

Bottle age: 6 months

ABV: 14%



# Castiglione del Bosco

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Imported by: Maisons Marques & Domaines  
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## 2018 Brunello di Montalcino (25)

Vineyard: Capanna  
1st year production: 1963  
Vineyard ha: 52 ha  
Vines age: 1998-2008  
Planting density: 5-6000 vines/ha  
Organic/Bio: organic  
Soil: marl & Galestro  
Training: Guyot  
Rootstock: 110R, 420A

Fermentation: stainless steel & max 30°C  
Yeast: indigenous  
Skin contact: 15-30 days  
Extraction: daily pumping-overs  
MLF: in stainless steel  
Lees contact: 1-6 months  
Ageing: 24 months, 70% in 30/50hl oak casks, 30% in new barrique  
Bottle age: 6-12 months  
ABV: 14.5%

## Dragonfield 2018 Brunello di Montalcino (26)

Vineyard: Dragonfield  
1st year production: 1999  
Vineyard ha: 1.5 ha  
Vines age: 1998  
Planting density: 5000 vines/ha  
Organic/Bio: organic  
Soil: pure Galestro  
Training: Guyot  
Clones: VCR23  
Rootstock: 110 Richter

Fermentation: stainless steel & max 30°C  
Yeast: indigenous  
Skin contact: 15-30 days  
Extraction: daily pumping-overs  
MLF: in stainless steel  
Lees contact: 1-6 months  
Ageing: 24 months, 70% in 30/50hl oak casks, 30% in new barrique  
Bottle age: 6-12 months  
ABV: 14.5%

# Celestino Pecci

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## 2018 Brunello di Montalcino (27)

Vineyard: multi-vineyard blend  
1st year production: 1995  
Vineyard ha: 10 ha  
Vines age: 20 years average  
Planting density: 3,333 vines/ha  
Soil: Pliocene origin with clay  
Training: cordon spur  
Clones: CH20, T19, TEA15  
Rootstock: 110R, 1103P

Fermentation: stainless steel at 28-30°C  
Yeast: indigenous  
Skin contact: 20-25 days  
MLF: in stainless steel  
Lees contact: 30-60 days  
Ageing: 40 months in 35hl oak casks  
Bottle age: 6-12 months  
ABV: 14.5%

## Poggio al Carro 2018 Brunello di Montalcino (28)

Vineyard: Poggio al Carro Vecchia  
1st year production: 2012  
Vineyard ha: 1.5 ha  
Vines age: 15 years  
Planting density: 3,333 vines/ha  
Soil: Pliocene origin with clay  
Training: cordon spur  
Clones: T19, TEA 15  
Rootstock: 110R

Fermentation: 65 hl stainless steel  
Yeast: indigenous  
Skin contact: 20-30 days  
MLF: in stainless steel  
Lees contact: 30-60 days  
Ageing: 40 months in 35hl oak casks  
Bottle age: 6-12 months  
ABV: 15%

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## **Poggio al Carro Vecchia 2017 Riserva Brunello di Montalcino (29)**

Vineyard: Poggio al Carro Vecchia

1st year production: 2012

Vineyard ha: 1.7 ha

Vines age: 15 years

Planting density: 3,333 vines/ha

Soil: Pliocene origin with clay

Training: cordon spur

Clones: T19, TEA15

Rootstock: 110R

Fermentation: 65 hl stainless steel

Yeast: indigenous

Skin contact: 20-30 days

Lees contact: 30-60 days

Ageing: 40 months in large oak casks & final 12 months  
in 750l French oak

Bottle age: 6-12 months

ABV: 15%

# Cerbaia

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## **2018 Brunello di Montalcino (30)**

1st year production: 1982

Vineyard ha: 5 ha

Vines age: 28 years

Planting density: 4,800 vines/ha

Organic/Bio: organic

Soil: Galestro

Training: cordon spur

Fermentation: stainless steel

Yeast: indigenous

Skin contact: at least 15 days

Extraction: min two pumping-overs daily

MLF: in stainless steel

Lees contact: min 7 days

Ageing: 36 months in large Slavonian oak casks

Bottle age: min. 5 months

ABV: 14%

# Col d'Orcia

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## 2018 Brunello di Montalcino (31)

1st year production: 1933  
Vineyard ha: 100 ha circa  
Vines age: 20-25 years  
Planting density: 4,500 - 5,000 vines/ha  
Organic/Bio: organic  
Soil: eocene, rich with fossils, sandy content  
Training: cordon spur  
Clones: massal selection Col d'Orcia  
Rootstock: 420A

Fermentation: stainless steel low and wide 150 hl  
Yeast: Col d'Orcia selection  
Skin contact: 16-18 days  
Extraction: daily manual pumping-over  
MLF: in stainless steel  
Ageing: 36 months in oak casks of 25, 50 & 75 hl  
Bottle age: 12 months  
ABV: 14.5%

## Poggio al Vento Riserva 2015 Brunello di Montalcino (32)

Vineyard: Poggio Al Vento  
1st year production: 1982  
Vineyard ha: 5 ha  
Vines age: 45 years  
Planting density: 3,500 vines/ha  
Organic/Bio: organic  
Soil: Eocene, rich in fossils, sandy content  
Training: cordon spur  
Clones: massal selection Col d'Orcia  
Rootstock: 420A

Fermentation: stainless steel low and wide 150 hl  
Yeast: Col d'Orcia selection  
Skin contact: 20-24 days  
Extraction: daily manual pumping-over & long delestages  
MLF: in concrete tanks  
Ageing: 36 months in oak casks of 25 & 75 hl  
Bottle age: 16 months  
ABV: 15%

# Collemattoni

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## 2018 Brunello di Montalcino (33)

Vineyard: Collemattoni  
1st year production: 1987  
Vineyard ha: 6 ha  
Vines age: 15-40 years  
Planting density: 5,000 vines/ha  
Organic/Bio: organic  
Soil: Sand, clay & marl with marine fossils  
Training: cordon spur

Fermentation: stainless steel at 28-30°C  
Yeast: indigenous  
Skin contact: circa 21 days  
Extraction: two pumping-overs daily & one rack-&-return per week.  
MLF: in stainless steel  
Ageing: 30 months in 32hl Slavonian oak casks  
Bottle age: 4 months  
ABV: 14.5%

# Collosorbo

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## 2018 Brunello di Montalcino (34)

1st year production: 1966  
Vineyard ha: 11.5 ha  
Vines age: 15/35 years old  
Planting density: 3-5,000 vines/ha  
Organic/Bio: organic  
Training: cordon spur  
Rootstock: 1103P, 110R, SO4

Fermentation: stainless steel  
Yeast: indigenous  
Skin contact: 15 days  
Extraction: several pumping-overs  
MLF: in stainless steel  
Lees contact: none  
Ageing: 36 months in oak casks  
Bottle age: 4-6 months in bottle

# Corte dei Venti

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**Looking for representation**

## 2018 Brunello di Montalcino (35)

1st year production: 2007  
Vineyard ha: 7.4 ha  
Vines age: 20 years  
Planting density: 4,600 vines/ha  
Organic/Bio: in organic conversion  
Soil: Clay/silt rich in fossils  
Training: Guyot & cordon spur  
Clones: T19-CCL2000  
Rootstock: 110R-1103P

Fermentation: stainless steel  
Yeast: indigenous  
Skin contact: 28 days  
Extraction: daily pumping-over  
MLF: in stainless steel  
Lees contact: for the duration of the MLF  
Ageing: 3 years in 25 hl. Slavonian & French oak casks  
Bottle age: min 6 months  
ABV: 14.5%

# Cortonesi

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Contact: Tommaso Cortonesi

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## La Manella 2018 Brunello di Montalcino (36)

Vineyard: La Manella

1st year production: 1990

Vineyard ha: 5 ha

Vines age: 24 years

Planting density: 4,166 vines/ha

Organic/Bio: in organic conversion

Soil: Clay & sandstone soil with a high stone content

Training: cordon spur

Clones: VCR5, VCR 10

Rootstock: Kober5 BB, 1103 Paulsen

Fermentation: stainless steel at 28-30°C

Yeast: selected yeast

Skin contact: 20-25 days

Extraction: frequent pumping-overs

MLF: in stainless steel

Lees contact: as brief as possible

Ageing: 36 months in Slavonian oak

Bottle age: 8-10 months

ABV: 14.5%

## Poggiarelli 2018 Brunello di Montalcino (37)

Vineyard: Poggiarelli (monopole)

1st year production: 1998

Vineyard ha: 2 ha

Vines age: 32 years

Planting density: 4,166 vines/ha

Organic/Bio: in organic conversion

Soil: Clay & sandstone soil with a high stone content

Training: cordon spur

Clones: VCR10 & massal selection

Rootstock: Kober5 BB, 1103 Paulsen

Fermentation: stainless steel at 28-30°C

Yeast: selected

Skin contact: 20-25 days

Extraction: frequent pumping-overs

MLF: in stainless steel

Lees contact: as brief as possible

Ageing: 24 months in 500l French oak tonneaux

Bottle age: 12-18 months

ABV: 14.5%

# Donatella Cinelli Colombini

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## 2018 Brunello di Montalcino (38)

Vineyard: multi-vineyard blend

1st year production: 1993

Vineyard ha: 9 ha

Vines age: 18 years

Planting density: 2,770-5,000 vines/ha

Organic/Bio: organic

Soil: Pliocene soil of medium texture with plenty of clay

Training: cordon spur

Clones: Sangiovese Grosso Rauscedo

Rootstock: 420A

Fermentation: tronconic concrete tanks

Yeast: indigenous & selected yeast

Skin contact: 25 days

Extraction: punching-down once to twice a day & pumping-overs

MLF: in concrete tanks

Lees contact: 2 months

Ageing: in 500/700l tonneaux & 15/40 hl oak casks

Bottle age: 12 months

ABV: 14.5%

## Progetto Prime Donne 2018 Brunello di Montalcino (39)

Vineyard: Ardità

1st year production: 1993

Vineyard ha: 5 ha

Vines age: 20 years

Planting density: 5,500 vines/ha

Organic/Bio: organic

Soil: 70% clay, 30% clay and silt

Training: cordon spur

Clones: Sangiovese Grosso Rauscedo

Rootstock: 420A

Fermentation: tronconic concrete vats at 26-27°C

Yeast: selected from own vineyards

Skin contact: 30 days

Extraction: punching-down once to twice a day & pumping-overs

MLF: in concrete tanks

Lees contact: 2 months

Ageing: in 500/700l tonneaux & 15 hl French oak casks

Bottle age: 12 months

ABV: 14.5%

# Elia Palazzesi

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Contact: Elia Palazzesi

Looking for representation

## 2018 Brunello di Montalcino (40)

1st year production: 1998  
Vineyard ha: 3.5 ha  
Planting density: 4,500 vines/ha  
Organic/Bio: organic  
Soil: fossil-rich clay  
Training: cordon spur

Fermentation: stainless steel 25-28°C  
Yeast: indigenous  
Skin contact: 30 days  
Extraction: manual pumping-over 4 times day  
for first 5 days, then twice daily  
MLF: yes  
Lees contact: 30 days  
Ageing: 30 months in Slavonian 20-30 hl  
oak casks  
Bottle age: 12 months  
ABV: 14.5%

# Fanti

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Imported by: Friarwood Fine Wines, Smith & Gertrude  
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## 2018 Brunello di Montalcino (41)

Vineyard: multi-vineyard blend  
1st year production: 1980  
Vineyard ha: 10 ha  
Vines age: 21-31 years  
Planting density: 2,500-6,500 vines/ha  
Organic/Bio: in organic conversion  
Training: cordon spur  
Rootstock: 420A

Fermentation: stainless steel max 28°C  
Yeast: selected  
Skin contact: 45 days  
Extraction: daily pumping-overs  
MLF: in stainless steel  
Lees contact: 3 months  
Ageing: 24 months, 50% in 225l barriques, 50%  
in 30hl oak casks  
Bottle age: 18 months  
ABV: 14.5%

# Fattoi

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Contact: Leonardo Fattoi

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wimbledon@wimbledonwinecellar.com www.wimbledonwinecellar.com

## 2018 Brunello di Montalcino (42)

Vineyard: multi-vineyard blend

1st year production: 1979

Vineyard ha: 6.8 ha

Vines age: 20-25 years

Planting density: 4,100 vines/ha

Soil: Tuff & Galestro

Training: cordon spur

Clones: CG76, CL903

Fermentation: 127 hl stainless steel with controlled temperature below 24°C

Yeast: indigenous

Skin contact: 15-20 days

MLF: in 127 hl stainless steel tanks

Lees contact: depending on the vintage up to 60 days

Ageing: 36 months in 45 & 47hl oak casks

Bottle age: min. 4 months

ABV: 14.5%

## Riserva 2017 Brunello di Montalcino (43)

1st year production: 1990

Vineyard ha: selection of the vintage's best grapes

Vines age: 20-25 years

Planting density: 4,100 vines/ha

Soil: tuff & Galestro

Training: cordon spur

Clones: CG76, CL903

Fermentation: 127 hl stainless steel with controlled temperature below 24°C

Yeast: indigenous

Skin contact: 15-20 days

MLF: in 127 hl stainless steel tanks

Ageing: 36 months in 45 & 47hl oak casks, followed by 12 months in 10 hl casks & 500l tonneaux

Bottle age: min. 6 months

ABV: 14.5%

# Fattoria dei Barbi

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Contact: Raffaella Guidi Federzoni

Imported by: Enotria & Coe

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## 2018 Brunello di Montalcino (44)

Vineyard: multi-vineyard blend

1st year production: 1892

Vineyard ha: 27 ha

Vines age: 1975-2017

Planting density: 5,000 vines/ha

Soil: Galestro & Albarese

Training: cordon spur

Clones: R24

Rootstock: 1103

Fermentation: stainless steel

Yeast: selected

Skin contact: 12-13 days

Extraction: automatic pumping-overs (Ganimede)

MLF: spontaneous in stainless steel

Lees contact: 4-5 days

Ageing: min 24 months in oak casks

Bottle age: min. 4 months

ABV: 14.5%

## Vigna del Fiore 2018 Brunello di Montalcino (45)

Vineyard: Vigna del Fiore

1st year production: 1981

Vineyard ha: 5.7 ha

Vines age: replanted in 1991

Planting density: 4,130 vines/ha

Soil: Galestro & Albarese in the highest part of the vineyard

Training: cordon spur

Clones: R24

Rootstock: 1103

Fermentation: stainless steel

Yeast: selected

Skin contact: 12-13 days

Extraction: automatic pumping-overs (Ganimede)

MLF: spontaneous in stainless steel

Lees contact: 4-5 days

Ageing: min 24 months in small & medium-large oak casks followed by a period in large oak casks

Bottle age: min. 4 months

ABV: 14.5%



# Fattoria dei Barbi

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## 2017 Riserva Brunello di Montalcino (46)

1st year production: 1990

Vineyard ha: 27 ha

Vines age: 1975-2017

Planting density: 5,000 vines/ha

Organic/Bio:

Soil: Galestro

Training: cordon spur

Clones: R24

Rootstock: 1103

Fermentation: stainless steel

Yeast: selected

Skin contact: 12-13 days

Extraction: automatic pumping-overs (Ganimede)

MLF: spontaneous in stainless steel

Lees contact: 4-5 days

Ageing: in oak for at least 3 years

Bottle age: min. 6 months

ABV: 14.5%

# Fossacolle

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Contact: Stefano Bambagioni

Imported by: **Liberty Wines**

[www.libertywines.co.uk](http://www.libertywines.co.uk)

## 2018 Brunello di Montalcino (47)

1st year production: 1997

Vineyard ha: 2.2 ha

Vines age: 25 years

Planting density: 4,000 vines/ha

Organic/Bio: organic

Soil: clay & loam

Training: cordon spur

Clones: Sangiovese Grosso

Fermentation: stainless steel & concrete with controlled temperature below 30°C

Yeast: selected

Skin contact: 20-24 days

Extraction: pumping-overs twice daily & 3 to 4 rack-&-returns

MLF: in concrete tanks

Lees contact: 2 months

Ageing: 24 months in French & Slavonian oak followed by 12 months in concrete

Bottle age: 8 months

ABV: 14.5%

# Franco Pacenti

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Contact: Lorenzo Pacenti

Looking for representation

## 2018 Brunello di Montalcino (48)

Vineyard: Vigna Creta, Vigna Saragio  
1st year production: 1966  
Vineyard ha: 4 ha  
Vines age: 20 years  
Planting density: 4,000 vines/ha  
Organic/Bio: in organic conversion  
Soil: clay rich in magnesium, boron & manganese  
Training: double cordon spur  
Clones: VCR5, VCR 6  
Rootstock: 1103P, 420A

Fermentation: stainless steel at max 28°C  
Yeast: selected yeast  
Skin contact: 30 days  
Extraction: frequent pumping-overs & one rack-&-return  
MLF: in stainless steel  
Lees contact: 30 days  
Ageing: 33 months in 50hl French & Slavonian oak casks  
Bottle age: 4 months  
ABV: 14%

# Il Poggione

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Imported by: Enotria & Coe  
info@enotriacoe.com www.enotriacoe.com

## 2018 Brunello di Montalcino (49)

Vineyard: multi-vineyard blend  
1st year production: 1923  
Vineyard ha: 60 ha  
Vines age: 20 years & younger  
Planting density: between 2,800 & 5,000 vines/ha  
Organic/Bio: from 2023 in organic conversion  
Training: arched double canes  
Clones: estate's own massal selection  
Rootstock: Kober 5bb (old vines), 420a, 1103P

Fermentation: stainless steel at 25-28°C  
Yeast: indigenous  
Skin contact: 15-20 days  
Extraction: submerged cap  
MLF: in stainless steel  
Lees contact: during the MLF  
Ageing: 36 months in 33 & 52hl French oak casks  
Bottle age: min. 12 months  
ABV: 14.5%

# La Casaccia di Franceschi

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Contact: Flavia Franceschi

Looking for representation

## Riserva 2017 Brunello di Montalcino (50)

Vineyard: Fabbrica  
1st year production: 2010  
Vineyard ha: 3 ha  
Vines age: planted in 2007  
Planting density: 5,000 vines/ha  
Organic/Bio: in organic conversion  
Soil: Pliocene marine sediment with sand & clay  
Training: arched double canes  
Clones: VCR 105, VCR 106, VCR 209, selection 'Il Poggione' 1960  
Rootstock: 420A

Fermentation: 50-70 hl stainless steel  
Yeast: indigenous  
Skin contact: 20 days  
Extraction: automatic pumping-overs followed by submerged cap  
MLF: in stainless steel  
Lees contact:  
Ageing: 36 months in 33 hl French Allier oak casks by Gamba  
Bottle age: min. 6 months  
ABV: 15%

# La Fiorita

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Contact: François Colas

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marketing@flintwines.com www.flintwines.com

## 2018 Brunello di Montalcino (51)

Vineyard: multi-vineyard blend  
1st year production: 1993  
Vineyard ha: 11 ha  
Vines age: 22 years  
Planting density: 6,500 vines/ha  
Organic/Bio: organic  
Soil: calcareous clay  
Training: cordon spur & Guyot

Fermentation: concrete tanks at 24°C  
Yeast: indigenous  
Skin contact: 24-30 days  
Extraction: rack-&-return daily  
MLF: in concrete  
Lees contact: 2 months  
Ageing: 25 & 50hl French, Slavonian & German oak casks  
Bottle age: 1 year  
ABV: 15%

## Fiore di NO 2018 Brunello di Montalcino (52)

Vineyard: multi-vineyard blend  
1st year production: 1993  
Vineyard ha: 11 ha  
Vines age: 22 years  
Planting density: 6,500 vines/ha  
Organic/Bio: organic  
Soil: calcareous clay  
Training: cordon spur & Guyot

Fermentation: concrete tanks at 24°C  
Yeast: indigenous  
Skin contact: 24-30 days  
Extraction: rack-&-return daily  
MLF: in concrete  
Lees contact: 2 months  
Ageing: 25 & 50hl French, Slavonian & German oak casks  
Bottle age: 1 year  
ABV: 15%

# La Fornace

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Contact: Fabio Giannetti

Looking for representation

## 2018 Brunello di Montalcino (53)

1st year production: 1988  
Vineyard ha: 4.5 ha  
Vines age: between 5 & 48 years  
Planting density: 4-5,000 vines/ha  
Organic/Bio: organic  
Soil: sandy clay  
Training: cordon spur & Guyot

Fermentation: cold soak at 5°C for 15 days in stainless steel, fermentation at max 28°C

Yeast: indigenous

Skin contact: 33 days

Extraction: pumping-overs & punching-down

MLF: in oak casks

Ageing: 36 months in Slavonian oak casks

Bottle age: 8 months

ABV: 14.5%

# La Fortuna

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Contact: Angelo Zannoni

Looking for representation

## 2018 Brunello di Montalcino (54)

Vineyard: La Quercia  
1st year production: 1998  
Vineyard ha: 4 ha  
Vines age: 29 years  
Planting density: 4,300 vines/ha  
Organic/Bio: organic  
Soil: sand, tuff & clay  
Training: cordon spur  
Clones: Sangiovese Grosso  
Rootstock: 144 Ruggeri

Fermentation: stainless steel at 28°C

Yeast: indigenous

Skin contact: 30 days

Extraction: pumping-overs twice daily

MLF: in stainless steel

Lees contact: 2 months

Ageing: 40 months in 27 hl Slavonian oak casks

Bottle age: 6 months

ABV: 14.5%

# La Rasina

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Looking for representation

## 2018 Brunello di Montalcino (55)

Vineyard: La Rasina

1st year production: 1988

Vineyard ha: 5.4 ha

Vines age: 15-25 years

Planting density: 4,600 vines/ha

Organic/Bio: organic

Soil: sandy clay with a high rock & stone content

Training: cordon spur

Clones: R24, VCR5

Rootstock: 420A, 110R, Gravesac

Fermentation: stainless steel at max 32°C

Yeast: selected yeast

Skin contact: 10-15 days

Extraction: 2-6 pumping-overs depending on the phase of the fermentation

MLF: in stainless steel

Lees contact: racked off gross lees immediately after alcoholic fermentation

Ageing: 30 months in oak casks of various sizes

Bottle age: 5 months

ABV: 14.5%

## Persante 2018 Brunello di Montalcino (56)

Vineyard: Il Persante

1st year production: 2015

Vineyard ha: 1.5 ha

Vines age: 12 years

Planting density: 4,800 vines/ha

Organic/Bio: organic

Soil: sandy clay with a high rock & stone content

Training: cordon spur

Clones: F9, R24

Rootstock: 110R, Gravesac

Fermentation: stainless steel at max 32°C

Yeast: indigenous

Skin contact: 15-20 days

Extraction: 2-6 pumping-overs depending on the phase of the fermentation

MLF: in stainless steel

Lees contact: racked off gross lees immediately after alcoholic fermentation

Ageing: 28 months in tronconic oak casks

Bottle age: 5 months

ABV: 14.5%

# La Rasina

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Looking for representation

## 2016 Riserva Brunello di Montalcino (57)

Vineyard: Il Divasco

1st year production: 2001

Vineyard ha: 1 ha

Vines age: 29 years

Planting density: 4,600 vines/ha

Organic/Bio: organic

Soil: sandy clay with fossils

Training: cordon spur

Clones: R24

Rootstock: Gravesac

Fermentation: stainless steel at max 32°C to start then 28°C

Yeast: indigenous

Skin contact: 20 days

Extraction: 2-6 pumping-overs depending on the fermentation phase

MLF: in stainless steel

Lees contact: racked off gross lees after MLF; on fine lees during 1st phase of maturation in oak

Ageing: 32 months in oak of different sizes

Bottle age: 15 months

ABV: 14.5%

# Lambardi

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Contact: Silvia Cennini

Looking for representation

## 2018 Brunello di Montalcino (58)

Vineyard: Canalicchio zone

1st year production: 1973

Vineyard ha: 7 ha

Vines age: average 25 years

Planting density: 4,400 vines/ha

Soil: clay soils rich in magnesium & iron

Training: cordon spur

Fermentation: stainless steel

Yeast: selected yeast

Skin contact: 30 days

Extraction: daily pumping-overs followed by punch-downs twice daily for two weeks

MLF: in stainless steel

Lees contact: 1 month

Ageing: 29 months in large oak casks

Bottle age: 4 months

ABV: 14%

# Le Gode

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Contact: Carlotta Ripaccioli

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## 2018 Brunello di Montalcino (59)

Vineyard: Montosoli

1st year production: 1997

Vineyard ha: 5 ha

Vines age: 25 years

Planting density: 4-5,000 vines/ha

Organic/Bio: organic

Soil: clay

Training: cordon spur & Guyot

Clones: VCR5

Rootstock: 110R, 420A

Fermentation: stainless steel but without temperature control

Yeast: indigenous

Skin contact: 40-50 days

Extraction: open tank pump-overs twice daily

MLF: in stainless steel

Lees contact: 25-30 days

Ageing: 36 months in 25hl Slavonian oak casks

Bottle age: 6 months

ABV: 14.5%

## Vigna Montosoli 2018 Brunello di Montalcino (60)

Vineyard: upper part of Montosoli

1st year production: 1997

Vineyard ha: 1.28 ha

Vines age: 25 years

Planting density: 4,000 vines/ha

Organic/Bio: organic

Soil: clay

Training: cordon spur

Clones: VCR5

Rootstock: 420A

Fermentation: stainless steel but without temperature control

Yeast: indigenous

Skin contact: 45-50 days

Extraction: open tank pump-overs twice daily

MLF: in stainless steel

Lees contact: 25 days

Ageing: 36 months in 25hl Slavonian oak casks, 6 months in 750l French oak tonneaux

Bottle age: 6 months

ABV: 14.5%

# Maddalena Cordella

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Contact: Maddalena Cordella

Looking for representation

## 2018 Brunello di Montalcino (61)

1st year production: 1995  
Vineyard ha: 18 ha  
Vines age: 27 years  
Organic/Bio: organic  
Soil: Galesto & clay  
Training: cordon spur  
Clones: CCL2000/4  
Rootstock: 420A

Fermentation: stainless steel  
Yeast: selected indigenous yeast  
Skin contact: 15 days  
Extraction: computer-controlled spraying of the cap  
MLF: in stainless steel  
Lees contact: 15 days  
Ageing: in Garbellotto 25 hl Allier oak casks  
Bottle age: 8 months  
ABV: 14.5%

# Madonna Nera

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Looking for representation

## 2018 Brunello di Montalcino (62)

1st year production: 2008  
Vineyard ha: 2 ha  
Vines age: 15 years  
Planting density: 5,000 vines  
Organic/Bio: in organic conversion  
Soil: Galestro  
Training: cordon spur

Fermentation: tronconic stainless steel at max 28°C  
Yeast: indigenous  
Skin contact: 25 days  
Extraction: punching-downs during the first days,  
then pumping-overs.  
MLF: in stainless steel  
Lees contact: 1 month  
Ageing: 24 months in 500l French oak tonneaux  
Bottle age: circa 7 months  
ABV: 14.5%



# Martoccia

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Contact: Luca Brunelli

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## 2018 Brunello di Montalcino (63)

1st year production: 2001  
Vineyard ha: 6 ha  
Vines age: 15 years  
Planting density: 5,000 vines/ha  
Soil: soils with a high rock & stone content  
Training: cordon spur  
Clones: Sangiovese Grosso

Fermentation: stainless steel max 28°C  
Yeast: selected yeast  
Skin contact: 28-30 days  
Extraction: max two pumping-overs daily  
MLF: in stainless steel  
Ageing: 32-34 months in 32 & 41hl Slavonian oak casks  
Bottle age: min. 8-10 months  
ABV: 14%

# Maté

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Contact: Jessica Acciaroli

**Imported by: Berry Bros & Rudd**  
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## 2018 Brunello di Montalcino (64)

Vineyard: multi-vineyard blend  
1st year production: 2001  
Vineyard ha: 3 ha  
Vines age: 25 years  
Planting density: 6,200 vines/ha  
Organic/Bio: organic  
Soil: Galestro & calcareous clay with marine fossils  
Training: cordon spur  
Clones: Sangiovese F9, R24, 902  
Rootstock: 110R, Gravesac, 1103P

Fermentation: 36-52hl stainless steel tanks & 35-40hl tronconic French oak casks  
Yeast: indigenous  
Skin contact: 13-18 days  
Extraction: combination of pumping-overs, punching-downs (2-3 times daily) & rack-&-return  
MLF: 36-52hl stainless steel tanks & 35-40hl tronconic French oak casks  
Lees contact: 2-6 months  
Ageing: 36 months in 500l tonneaux & 35-40hl tronconic French oak cask  
Bottle age: at least 7 months  
ABV: 14.5%

# Mocali

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## 2018 Brunello di Montalcino (65)

1st year production: 1990  
Vineyard ha: 6 ha  
Vines age: 25 years  
Planting density: 6,600 vines/ha  
Organic/Bio: organic  
Soil: Galestro  
Training: Guyot  
Rootstock: 1103P

Fermentation: stainless steel at 26-30°C  
Yeast: selected yeast  
Skin contact: 12 days  
MLF: in stainless steel  
Ageing: 36 months in large oak casks  
Bottle age: 4 months  
ABV: 14%

## Le Raunate 2018 Brunello di Montalcino (66)

Vineyard: Le Raunate  
1st year production: 1998  
Vineyard ha: 1 ha  
Vines age: 36 years  
Planting density: 4,500 vines/ha  
Organic/Bio: organic  
Soil: Galestro & sandstone  
Training: cordon spur  
Rootstock: 1103P

Fermentation: Large oak casks at 30°C  
Yeast: selected yeast  
Skin contact: 15 days  
MLF: in large oak casks  
Ageing: 12 months in tonneaux, 24 months in large oak casks  
Bottle age: 6 months  
ABV: 14.5%

# Mocali

Loc. Mocali - 53024 Montalcino (SI)  
T: +39 0577 849 485 azmocali@tiscali.it  
www.mocali.eu  
Contact: Alessandra

Imported by: Colombier Vins Fins  
accounts@colombierwines.co.uk www.colombiervinsfins.co.uk

## Riserva 2017 Brunello di Montalcino (67)

1st year production: 1990  
Vineyard ha: 1.2 ha  
Vines age: 30 years  
Planting density: 4,500 vines/ha  
Soil: Galestro  
Training: cordon spur  
Rootstock: 1103P

Fermentation: stainless steel at 26-30°C  
Yeast: selected yeast  
Skin contact: 12 days  
MLF: stainless steel  
Ageing: 42 months in 500l tonneaux  
Bottle age: 12 months  
ABV: 14.5%

# Musico

Loc. Casella - Il Paradiso - 53024 Montalcino (SI)  
T: +39 348 2212 430 info@musico.pro  
www.musico.pro IG & TW: @brunellomusico  
Contact: Guido Martini

Looking for representation

## 2018 Brunello di Montalcino (68)

Vineyard: La Casella - Il Paradiso  
1st year production: 2009  
Vineyard ha: 2.5 ha  
Vines age: 30-40 years  
Planting density: 5,000 vines/ha  
Organic/Bio: organic  
Soil: Galestro with sand  
Training: cordon spur & Guyot

Fermentation: stainless steel at 28-35°C  
Yeast: indigenous  
Skin contact: 30 days  
MLF: in stainless steel  
Lees contact: 30 days  
Ageing: between 24 & 48 months in oak casks  
Bottle age: 4-6 months in bottle  
ABV: 14%

# Paradiso di Cacuci

Loc. Paradiso 323 - 53024 Montalcino (SI)  
T: +39 329 6255 683 contact@paradisocacuci.com  
www.paradisocacuci.com IG: paradisocacuci  
Contact: Francesco Ditta

Looking for representation

## 2018 Brunello di Montalcino (69)

Vineyard ha: 5 ha  
Vines age: 24 years  
Planting density: 3,300 vines/ha  
Organic/Bio: organic  
Training: cordon spur & Guyot  
Clones: Sangiovese Grosso

Fermentation: stainless steel  
Yeast: selected yeast  
Skin contact: 35 days  
MLF: in stainless steel  
Ageing: 36 months in large Slavonian oak casks  
Bottle age: 8 months  
ABV: 14%

## Riserva 2017 Brunello di Montalcino (70)

Vineyard ha: 5 ha  
Vines age: 24 years  
Planting density: 3,300 vines/ha  
Organic/Bio: organic  
Training: cordon spur & Guyot  
Clones: Sangiovese Grosso

Fermentation: stainless steel  
Yeast: selected yeast  
Skin contact: 35 days  
MLF: in stainless steel  
Ageing: 42 months in Large Slavonian oak casks  
Bottle age:  
ABV: 14%

# Patrizia Cencioni

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Imported by: **Honest Grapes**  
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## 2018 Brunello di Montalcino (71)

1st year production: 1993  
Vineyard ha: 10 ha  
Vines age: 1988-2022  
Planting density: 5,000 vines/ha  
Soil: Galestro, tuff & clay  
Training: cordon spur & Guyot  
Rootstock: 1103 Paulsen

Fermentation: stainless steel  
Yeast: selected yeast  
Skin contact: 18 days  
Extraction: closed tank pumping-overs twice daily & open once daily  
MLF: stainless steel  
Lees contact: 25 days  
Ageing: 36 months in large, medium & small French & Slavonian oak casks  
Bottle age: 6 months  
ABV: 14.5%

## 2018 Brunello di Montalcino (72)

1st year production: 2015  
Vineyard ha: 2 ha  
Vines age: 1993  
Planting density: 4,800 vines/ha  
Soil: tuff & clay  
Rootstock: 1103 Paulsen

Fermentation: stainless steel  
Yeast: selected yeast  
Skin contact: 28 days  
Extraction: closed tank pumping-overs twice daily & open once daily  
MLF: stainless steel  
Lees contact: 30 days  
Ageing: 36 months in large Slavonian oak casks  
Bottle age: 12 months  
ABV: 14.5%

# Patrizia Cencioni

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## 123 Riserva 2017 Brunello di Montalcino (73)

Vineyard: 123  
1st year production: 2004  
Vineyard ha: 2 ha  
Vines age: 1998  
Planting density: 4,800 vines/ha  
Soil: tuff & clay  
Training: cordon spur  
Rootstock: 1103 Paulsen

Fermentation: stainless steel  
Yeast: selected yeast  
Skin contact: 28 days  
Extraction: closed tank pumping-overs twice daily & open once daily  
MLF: in stainless steel  
Lees contact: 30 days  
Ageing: 42 months in large French oak casks  
Bottle age: 12 months  
ABV: 14.5%

# Pian delle Querci

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www.piandellequerci.it  
Contact: Angelina Ndreca

Imported by: or Seeking UK representation

## 2018 Brunello di Montalcino (74)

1st year production: 2001  
Vineyard ha: 8.5 ha  
Vines age: 25 years  
Planting density: 3,300 vines/ha  
Soil: mixed clay  
Training: cordon spur  
Clones: CH20  
Rootstock: 1103P

Fermentation: stainless steel at 26-28°C  
Yeast: indigenous  
Skin contact: 21-30 days  
Lees contact: 15-20 days  
Ageing: min 36 months in 50hl Slavonian oak casks  
Bottle age: min. 4 months  
ABV: 15%

## Riserva 2017 Brunello di Montalcino (75)

1st year production: 2001  
Vineyard ha: 8.5 ha  
Vines age: 25 years  
Planting density: 3,300 vines/ha  
Soil: mixed clay  
Training: cordon spur  
Clones: CH20  
Rootstock: 1103P

Fermentation: stainless steel at 26-28°C  
Yeast: indigenous  
Skin contact: 21-30 days  
Lees contact: 15-20 days  
Ageing: min 24 months in oak casks  
Bottle age: min. 6 months  
ABV: 15%

# Pian delle Vigne

Loc. Pian delle Vigne - 53024 Montalcino (SI)  
T: +44 7879 89 2013 luca.soldo@berkmann.co.uk  
www.piandellevigne.com  
Contact: Luca Soldo

Imported by: Berkmann Wine Cellars  
Contact: Luca Soldo

luca.soldo@berkmann.co.uk www.berkmann.co.uk

## 2018 Brunello di Montalcino (76)

Vineyard: Pian delle Vigne  
1st year production: 1995  
Vineyard ha: 70 ha  
Vines age: 25 years  
Planting density: 5,200 vines/ha  
Soil: Calcareous clay rich in pebbles  
Training: cordon spur & Guyot  
Clones: clonal & massal selection  
Rootstock: 420A, 110R

# Pinino

Loc. Pinino 327 - 53024 Montalcino (SI)  
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Contact: Andrea Gamon

Imported by: Hallgarten & Novum Wines  
Contact: Steve Daniel  
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## 2018 Brunello di Montalcino (77)

1st year production: 2000  
Vineyard ha: 8 ha  
Vines age: 20 years  
Planting density: 3,333 vines/ha  
Soil: Galestro, tuff & clay with a high stone content  
Training: cordon spur  
Clones: CL102, CL103

Fermentation: stainless steel at 20-25°C  
Skin contact: 20-25 days  
Extraction: rack-and-return twice daily  
MLF: stainless steel  
Lees contact: 20-30 days  
Ageing: 30 months in oak  
Bottle age: 12 months  
ABV: 14%

# Poggio Antico

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www.poggioantico.com IG & FB: poggioanticowinery  
Contact: Federico Trost

Imported by: several importers

## 2018 Brunello di Montalcino (78)

Vineyard: multi-vineyard blend  
1st year production: 1977  
Vineyard ha: 25.7 ha  
Vines age: average 20 years  
Planting density: 6,000 vines/ha  
Organic/Bio: certified organic since 2020  
Soil: Galestro with clay  
Training: cordon spur  
Rootstock: 420A, 110R

Fermentation: tronconic stainless steel at max 26°C  
Yeast: selected  
Skin contact: 24 days  
Extraction: punching-downs & pumping-overs  
MLF: stainless steel  
Lees contact: 3 months  
Ageing: 30 months in 40hl Slavonian oak casks  
Bottle age: 18 months  
ABV: 14%

## Riserva 2017 Brunello di Montalcino (79)

Vineyard: I Poggi  
1st year production: 1979  
Vineyard ha: 3 ha  
Vines age: 25 years  
Planting density: 6,000 vines/ha  
Organic/Bio: certified organic since 2020  
Soil: Galestro with clay  
Training: cordon spur  
Rootstock: 420A

Fermentation: tronconic stainless steel at max 26°C  
Yeast: selected  
Skin contact: 30 days  
Extraction: punching-downs & pumping-overs  
MLF: stainless steel  
Lees contact: 6 months  
Ageing: 30 months in 25hl oak casks  
Bottle age: 30 months  
ABV: 14%

# Poggio di Sotto

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Contact: Leonardo Berti

**Imported by: Decorum Vintners, Berry Bros & Rudd, Justerini & Brooks**  
Contact: Rupert Monier-Williams, Davy Zyw, Giles Burke-Gaffney  
rmw@decvin.com; Davy.Zyw@bbr.com; giles.burke-gaffney@justerinis.com  
www.decvin.com www.bbr.com www.justerinis.com

## 2018 Brunello di Montalcino (80)

Vineyard: multi-vineyard blend  
1st year production: 1991  
Vineyard ha: 20 ha  
Vines age: 15-50 years old  
Planting density: 3-3,500 vines/ha  
Organic/Bio: organic  
Soil: clay interspersed with sandstone, marl, rocks with iron elements  
Training: cordon spur  
Clones: old massal selection  
Rootstock: 55b, 420A, 110R  
  
Fermentation: oak casks  
Yeast: indigenous  
Skin contact: 20-25 days  
Extraction: pumping-overs twice daily  
MLF: oak casks  
Lees contact: 6-12 months  
Ageing: 36-48 months in 30hl oak barrels  
Bottle age: 12 months  
ABV: 14%

# Poggio Lucina

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Contact: Evelise di Donato

**Looking for representation**

## 2018 Brunello di Montalcino (81)

Vineyard: I Deserti  
1st year production: 1995  
Vineyard ha: 7 ha  
Vines age: 20-30 years  
Organic/Bio: in organic conversion  
Soil: mixed clay  
Training: cordon spur  
Clones: Sangiovese Grosso  
  
Fermentation: stainless steel at 27°C  
Yeast: indigenous  
Skin contact: 15-20 days  
Extraction: daily pumping-overs  
MLF: stainless steel  
Lees contact: 30-50 days  
Ageing: 36-40 months in large oak casks  
Bottle age: min. 6 months  
ABV: 14%



# Ridolfi

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Contact: Manuele Troiano

**Imported by: Corney & Barrow**

Contact: Christelle Chedeville

christelle.chedeville@corneyandbarrow.com www.corneyandbarrow.com

## 2018 Brunello di Montalcino (82)

1st year production: 1978  
Vineyard ha: 13.5 ha  
Vines age: 15 years  
Planting density: 4,500 vines/ha  
Organic/Bio: organic  
Soil: calcareous clay  
Training: young vines Guyot, old vines cordon spur

Fermentation: stainless steel at max 26°C  
Yeast: indigenous  
Skin contact: 60 days  
Extraction: daily 4 pumping-overs every 6 hrs  
MLF: stainless steel  
Ageing: 36 months in 25 & 35hl Slavonian & French oak casks  
Bottle age: 8 months  
ABV: 14%

## Mercatale Riserva 2017 Brunello di Montalcino (83)

Vineyard: Mercatale  
1st year production: 1978  
Vineyard ha: 1 ha  
Vines age: 22 years  
Planting density: 4,500 vines/ha  
Organic/Bio: organic  
Soil: clay  
Training: cordon spur

Fermentation: stainless steel at max 26°C  
Yeast: indigenous  
Skin contact: 60 days  
Extraction: daily 4 pumping-overs every 6 hrs  
MLF: stainless steel  
Ageing: 52 months on a single 35hl Slavonian oak cask  
Bottle age: 8 months  
ABV: 14%

# Ruffino

Piazzale Ruffino 1 - 50065 Pontassieve (FI)  
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www.ruffino.it IG: ruffino, FB: ruffinowines, LinkedIn: ruffino  
Contact: Lidia Ceseri/Costanza Taiti

**Imported by: Alivini**

london@alivini.com

## Greppone Mazzi 2018 Brunello di Montalcino (84)

1st year production: 1979  
Vineyard ha: 25 ha in total  
Organic/Bio: certified organic  
Soil: loam & clay rich in stones  
Training: cordon spur

Fermentation: stainless steel  
Yeast: selected yeast  
MLF: stainless steel  
Ageing: large oak cask  
Bottle age: 4 months  
ABV: 14%

## Greppone Mazzi Riserva 2017 Brunello di Montalcino (85)

1st year production: 2017  
Vineyard ha: 25 ha in total  
Organic/Bio: certified organic  
Soil: loam & clay rich in stones  
Training: cordon spur

Fermentation: stainless steel  
Yeast: selected yeast  
MLF: stainless steel  
Ageing: large oak cask  
Bottle age: 4 months  
ABV: 14.5%

# Salicutti

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www.salicutti.it IG:  
Contact: Michela

Imported by: Decorum Vintners, Goedhuis & Co

## Piaggione 2018 Brunello di Montalcino (86)

Vineyard: Piaggione  
1st year production: 1996  
Vineyard ha: 1.35 ha  
Vines age: 25 years  
Organic/Bio: organic & biodynamic  
Soil: clay with a high rock content  
Training: cordon spur

Fermentation: concrete  
Yeast: indigenous  
Skin contact: 20-30 days  
MLF: concrete  
Lees contact: 2-4 months  
Ageing: 36 months in oak  
Bottle age: 12 months  
ABV: 14.5%

## Teatro 2017 Brunello di Montalcino (87)

Vineyard: Teatro  
1st year production: 1996  
Vineyard ha: .8753 ha  
Vines age: 25 years  
Organic/Bio: organic & biodynamic  
Soil: clay with a high rock content  
Training: cordon spur

Fermentation: concrete  
Yeast: indigenous  
Skin contact: 20-30 days  
MLF: concrete  
Lees contact: 2-4 months  
Ageing: 36 months in oak  
Bottle age: 36 months  
ABV: 14%

# San Polo

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Contact: Riccardo Fratton

Imported by: Liberty Wines  
info@libertywines.co.uk www.libertywines.co.uk

## 2018 Brunello di Montalcino (88)

Vineyard: San Polo  
1st year production: 2008  
Vineyard ha: 6 ha  
Vines age: 30 years  
Planting density: 4-7,000vines/ha  
Organic/Bio: organic  
Soil: calcareous clay with a high rock & stone content  
Training: cordon spur  
Clones: Sangiovese Grosso massal selection  
Rootstock: 420A

Fermentation: concrete tanks at 28-30°C  
Yeast: indigenous  
Skin contact: 20-25 days  
Extraction: pumping-overs twice daily during fermentation  
MLF: oak casks  
Lees contact: none  
Ageing: 30 months in 10, 20 & 40hl oak casks  
Bottle age: min. 6 months  
ABV: 14%

## Podernovi 2018 Brunello di Montalcino (89)

Vineyard: Podernovi  
1st year production: 2015  
Vineyard ha: 3 ha  
Vines age: 30 years  
Planting density: 4,000 vines/ha  
Organic/Bio: organic  
Soil: calcareous clay with low rock content  
Training: cordon spur  
Clones: Sangiovese Grosso massal selection  
Rootstock: 420A

Fermentation: tronconic 25hl Slavonian oak casks at 28-30°C  
Yeast: indigenous  
Skin contact: 25-30 days  
Extraction: Punching-downs followed by submerged cap  
MLF: 40hl oak casks  
Lees contact: none  
Ageing: 30 months in 40hl lightly toasted Slavonian oak casks  
Bottle age: min. 6 months  
ABV: 14.5%

# San Polo

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Contact: Riccardo Fratton

Imported by: Liberty Wines  
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## Vignavecchia 2018 Brunello di Montalcino (90)

Vineyard: Vignavecchia  
1st year production: 2013  
Vineyard ha: 2 ha  
Vines age: 34 years  
Planting density: 4,000 vines/ha  
Organic/Bio: organic  
Soil: rich calcareous clay with marine fossils under poor, thin top soil  
Training: cordon spur  
Clones: massal selection Sangiovese Grosso  
Rootstock: 420A

Fermentation: in 600l. tonneaux 28-30°C  
Yeast: indigenous  
Skin contact: 30-35 days  
Extraction: twice daily punch-downs during fermentation, then maceration with submerged cap  
MLF: 600l. tonneaux  
Lees contact: none  
Ageing: 30 months in 600l French oak casks, light toasted thick staves  
Bottle age: min. 6 months  
ABV: 14.5%

# Scopetone

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Imported by: Berry Bros & Rudd  
www.bbr.com

## 2018 Brunello di Montalcino (91)

1st year production: 2009  
Vineyard ha: 1 ha  
Vines age: 1978  
Planting density: 4,500 vines/ha  
Organic/Bio: organic  
Soil: Galestro  
Training: Guyot  
Rootstock: 420A, 110R, 1103P

Fermentation: stainless steel  
Yeast: selected  
Skin contact: 20-30 days  
Extraction: Pumping-overs & rack-&-returns  
MLF: stainless steel  
Lees contact: 20-30 days  
Ageing: 30 months in stainless steel  
Bottle age: 6 months  
ABV: 14%

# Scopone

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Contact: Eva Agostini

Looking for representation

## 2018 Brunello di Montalcino (92)

1st year production: 2001  
Vineyard ha: 12 ha  
Vines age: 25 years  
Planting density: 5,200 vines/ha  
Soil: calcareous clay  
Training: cordon spur  
Clones: Sangiovese Grosso

Fermentation: stainless steel  
Yeast: selected  
Skin contact: 20-25 days  
Extraction: daily pumping-overs  
MLF: stainless steel  
Lees contact: duration of the MLF  
Ageing: 24-30 months in 500l tonneaux & 25-65 hl oak casks  
Bottle age: min. 6 months  
ABV: 14%

# Sesti

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www.sestiwine.com  
Contact: Elisa Sesti

Imported by: several importers

Decorum, Goedhuis, Armit, Clarion, Tanners, Farthinghoe, Michael Morgan

## 2018 Brunello di Montalcino (93)

1st year production: 1995  
Vineyard ha: 4.12 ha  
Vines age: 1988  
Planting density: 5,200 vines/ha  
Organic/Bio: organic  
Soil: calcareous clay with marine fossils  
Training: Guyot & cordon spur

Fermentation: stainless steel at 25-30°C  
Yeast: indigenous  
Skin contact: 18-25 days  
MLF: stainless steel  
Ageing: 39 months in 30hl oak casks  
Bottle age: 12 months  
ABV: 14.5%

## Phenomena Riserva 2017 Brunello di Montalcino (94)

1st year production: 1997  
Vineyard ha: 4.12 ha  
Vines age: 1988  
Planting density: 5,200 vines/ha  
Organic/Bio: organic  
Soil: calcareous clay with marine fossils  
Training: Guyot & cordon spur

Fermentation: stainless steel at 25-30°C  
Yeast: indigenous  
Skin contact: 18-25 days  
MLF: stainless steel  
Ageing: 51 months in 30hl oak casks  
Bottle age: 12 months  
ABV: 14.5%

# Talenti

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Contact: Riccardo Talenti

**Imported by: Bibendum**  
Contact: C. Giudici

cgjudici@bibendum-wine.co.uk www.bibendum-wine.co.uk

## 2018 Brunello di Montalcino (95)

1st year production: 1981  
Vineyard ha: 10 ha  
Vines age: 15-40 years  
Planting density: 5,600-6,400 vines/ha  
Soil: calcareous clay interspersed with sand & with a high rock content  
Training: cordon spur  
Clones: R24, R5, R6, Fedit, Talenti massal selection  
Rootstock: 420A, 110R

Fermentation: tronconic stainless steel at 27-28°C  
Yeast: selected yeast  
Skin contact: 15 days  
Extraction: daily punch-downs  
MLF: stainless steel  
Lees contact: brief  
Ageing: in tonneaux & small Slavonian & French oak casks  
Bottle age: 10 months  
ABV: 14.5%

## Piero 2018 Brunello di Montalcino (96)

Vineyard: Vigna di Piero  
1st year production: 2015  
Vineyard ha: 2 ha  
Vines age: 16 years  
Planting density: 6,800 vines/ha  
Soil: Galestro & clay with marine deposits  
Training: cordon spur  
Clones: Talenti massal selection  
Rootstock: 110R

Fermentation: tronconic stainless steel at 27-28°C  
Yeast: selected yeast  
Skin contact: 15 days  
Extraction: daily punch-downs  
MLF: stainless steel  
Lees contact: brief  
Ageing: 24 months in French tonneaux  
Bottle age: 12 months  
ABV: 14.5%

# Tassi

SP14 Loc, Via Capanna - 53024 Montalcino (SI)

**Imported by: Berry Bros & Rudd**

## 2018 Brunello di Montalcino (97)

1st year production: 2004  
Vineyard ha: 3.5 ha  
Vines age: 23 years  
Planting density: 5,000 vines/ha  
Organic/Bio: organic  
Soil: calcareous clay  
Training: cordon spur  
Clones: various

Fermentation: in concrete  
Yeast: indigenous  
Skin contact: 2-3 weeks  
Extraction: 3 times a day for 2 weeks  
MLF: in oak  
Lees contact: 3 weeks  
Ageing: 30 months in Slavonian 20-40 hl.oak casks  
Bottle age: 6 months min.  
ABV: 14%

## Vigna Colombaiolo 2018 Brunello di Montalcino (98)

Vineyard: Vigna Colombaiolo  
1st year production: 2004  
Vineyard ha: 3.5 ha  
Vines age: 23 years  
Planting density: 4,000 vines/ha  
Organic/Bio: organic  
Soil: calcareous clay  
Training: cordon spur

Fermentation: in oak  
Yeast: indigenous  
Skin contact: 2-3 weeks  
Extraction: 3 times a day for 2 weeks  
MLF: in oak  
Lees contact: 3 weeks  
Ageing: 30 months in Slavonian 20-40 hl.oak casks  
Bottle age: 6 months min.  
ABV: 14%

# Tassi

SP14 Loc, Via Capanna - 53024 Montalcino (SI)

Imported by: **Berry Bros & Rudd**

## Franci 2018 Brunello di Montalcino (99)

Vineyard: Franci  
1st year production: 2004  
Vineyard ha: 3.5 ha  
Vines age: 40 years  
Planting density: 3,000 vines/ha  
Organic/Bio: organic  
Soil: calcareous clay

Fermentation: in oak  
Yeast: indigenous  
Skin contact: 2-3 weeks  
Extraction: 3 times a day for 2 weeks  
MLF: in oak  
Lees contact: 3 weeks  
Ageing: 30 months in Slavonian 20-40 hl.oak casks  
Bottle age: 6 months min.  
ABV: 14%

# Tenuta Buon Tempo

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## 2018 Brunello di Montalcino (100)

Vineyard: multi-vineyard blend  
1st year production: 1994  
Vineyard ha: 6 ha  
Vines age: 28 years  
Planting density: 3-3,500 vines/ha  
Organic/Bio: in organic conversion  
Soil: Galestro & sandstone  
Training: cordon spur

Fermentation: stainless steel & tronconic  
Garbellotto 64 hl oak casks max 28°C  
Yeast: indigenous  
Skin contact: 4 weeks  
Extraction: pumping-overs twice daily  
MLF: in oak casks  
Lees contact: 3-6 months  
Ageing: 36 months in 20 & 35hl Mittelberger Slavonian oak  
Bottle age: 6 months  
ABV: 14%

## P 56 Oliveto 2018 Brunello di Montalcino (101)

Vineyard: Particella catastale No 56  
1st year production: 1994  
Vineyard ha: 2.5 ha  
Vines age: 28 years  
Planting density: 3,300 vines/ha  
Organic/Bio: in organic conversion  
Soil: Galestro & sandstone  
Training: cordon spur

Fermentation: stainless steel & tronconic  
Garbellotto 64 hl oak casks max 30°C  
Yeast: indigenous  
Skin contact: 4 weeks  
Extraction: pumping-overs twice daily  
MLF: in oak casks  
Lees contact: 3-6 months  
Ageing: 36 months in 20 & 35hl Mittelberger Slavonian oak  
Bottle age: 6 months  
ABV: 14%

# Tenuta Corte Pavoni – Loacker Wine Estates

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Contact: Eleonora Campobasso

## 2018 Brunello di Montalcino (102)

1st year production: 2011  
Vineyard ha: 19 ha  
Vines age: 40 years  
Organic/Bio: biodynamic  
Soil: Galestro & calcareous clay  
Training: cordon spur

## Campo Marzio 2018 Brunello di Montalcino (103)

1st year production: 2015  
Vines age: 40 years  
Organic/Bio: biodynamic  
Soil: calcareous clay with a high stone content  
Training: cordon spur

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## Poggio Molino al Vento Riserva 2017 Brunello di Montalcino (104)

1st year production: 2014  
Vines age: 40 years  
Organic/Bio: biodynamic  
Soil: Galestro & calcareous clay with a high stone  
content  
Training: cordon spur

# Tenuta Poggio Il Castellare

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Contact: Samuele Baroncini

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## 2018 Brunello di Montalcino (105)

1st year production: 1998

Vineyard ha: 3 ha

Vines age: 20 years

Training: cordon spur

Fermentation: stainless steel

Yeast: selected

Skin contact: 15 days

MLF: in stainless steel

Ageing: 24 months

Bottle age: 4 months

ABV: 14.5%

# Tenuta San Giorgio

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## Ugolforte 2018 Brunello di Montalcino (106)

Vineyard: Olivi, Tufaia

1st year production: 1985

Vineyard ha: 28 ha

Vines age: average of 20 years

Planting density: 4-4,500 vines/ha

Organic/Bio: in organic conversion

Soil: Clay with marlstone, sandstone & rock with a high iron content

Training: cordon spur

Clones: old massal selection

Rootstock: 5BB, 110Richter

Fermentation: stainless steel & concrete tank

Yeast: indigenous

Skin contact: 15-20 days

Extraction: pumping-overs twice daily

MLF: stainless steel

Lees contact: 3 months

Ageing: 24-36 months in 40hl oak casks

Bottle age: 24 months

ABV: 14%



# Tenute Silvio Nardi

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## 2018 Brunello di Montalcino (107)

Vineyard: multi-vineyard blend  
1st year production: 1954  
Planting density: 5,500 vines/ha  
Training: cordon spur

Fermentation: stainless steel max 28°C

Yeast: selected

Skin contact: at least 28 days

MLF: in stainless steel

Ageing: 24 months in used French oak tonneaux & large Slavonian oak casks

Bottle age: at least 12 months

## Vigneto Manachiara 2018 Brunello di Montalcino (108)

Vineyard: Manachiara  
1st year production: 1995  
Planting density: 5,200 vines/ha  
Soil: Pliocene soils rich in quartz & clay  
Training: cordon spur

Fermentation: stainless steel max 28°C

Yeast: selected

Skin contact: at least 32 days

MLF: in stainless steel

Ageing: 24 months in used French oak tonneaux & large Slavonian oak casks

Bottle age: at least 16 months

# Terre Nere

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Contact: Francesca Vallone

Looking for representation

## 2018 Brunello di Montalcino (109)

Vineyard: Capanna  
1st year production: 2002  
Vineyard ha: 2 ha  
Vines age: 20 years  
Planting density: 4,500 vines/ha  
Organic/Bio: organic  
Soil: dark Galestro  
Training: cordon spur  
Clones: Talenti selection  
Rootstock: 1103 Paulsen, 110 Richer

Fermentation: stainless steel

Yeast: indigenous

Skin contact: 30-40 days

Extraction: 3 pumping-overs daily

MLF: stainless steel

Lees contact: 3 months

Ageing: 36 months in 30 & 50hl Slavonian oak casks

Bottle age: 24 months

ABV: 15.5%

## Capriolo 2018 Brunello di Montalcino (110)

Vineyard: Capriolo  
1st year production: 2015  
Vineyard ha: 1 ha  
Vines age: 15 years  
Planting density: 4,500 vines/ha  
Organic/Bio: organic  
Soil: Galestro & sandstone  
Training: cordon spur  
Clones: Talenti selection  
Rootstock: 1103 Paulsen, 110 Richer

Fermentation: stainless steel

Yeast: indigenous

Skin contact: 30-40 days

Extraction: 3 pumping-overs daily

MLF: stainless steel

Lees contact: 3 months

Ageing: 36 months in 10hl Slavonian oak cask

Bottle age: 24 months

ABV: 15.5%

# Uccelliera

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Looking for representation

## 2018 Brunello di Montalcino (111)

1st year production: 1991

Vineyard ha: 7 ha

Vines age: 1975-2000

Planting density: 3,000-5,700 vines/ha

Organic/Bio: organic

Soil: calcareous clay with sand & Galestro

Training: cordon spur & Guyot

Rootstock: 420A, 5BB, 110R, SO4P

Fermentation: stainless steel max 27°C

Yeast: indigenous

Skin contact: 25-30 days

Extraction: pumping-overs

MLF: stainless steel

Lees contact: 30 days

Ageing: 24 months in French & Slavonian oak casks of various sizes

Bottle age: at least 6 months

ABV: 15%

# Val di Suga

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## 2018 Brunello di Montalcino (112)

Vineyard: multi-vineyard blend

1st year production: 1973

Vineyard ha: 52 ha

Vines age: 16 years

Planting density: 5-7,000 vines/ha

Soil: sand, clay & Galestro

Training: cordon spur

Clones: G76, VCR5, VCR20, VCR23

Rootstock: Kober 5BB, 420H, 779 Paulsen

Fermentation: 150 hl stainless steel, 16-28°C

Yeast: selected yeast

Skin contact: 30 days

Extraction: pumping-overs

MLF: stainless steel

Lees contact: 12 months

Ageing: 24 months in 50hl Slavonian oak casks & 12 months in concrete tanks

Bottle age: at least 12 months

ABV: 14%

## Vigna del Lago 2018 Brunello di Montalcino (113)

Vineyard: Vigna del Lago

1st year production: 1983

Vineyard ha: 6 ha

Vines age: 18 years

Planting density: 7,000 vines/ha

Soil: clay

Training: cordon spur

Clones: G76, VCR5, VCR20, VCR23

Rootstock: 420A

Fermentation: 150 hl stainless steel, 16-28°C

Yeast: selected yeast

Skin contact: 30 days

Extraction: pumping-overs

MLF: stainless steel

Lees contact: 12 months

Ageing: 24 months in 30hl oval Slavonian oak casks & 6 months in concrete

Bottle age: 18 months

ABV: 14%

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## Poggio al Granchio 2018 Brunello di Montalcino (114)

Vineyard: Poggio al Granchio  
1st year production: 2009  
Vineyard ha: 15 ha  
Vines age: 22 years  
Planting density: 5,000 vines/ha  
Soil: Galestro & Flysch  
Training: cordon spur  
Clones: VCR5, G76  
Rootstock: 779 Paulsen

Fermentation: 150 hl stainless steel, 16-28°C  
Yeast: selected yeast  
Skin contact: 40 days  
Extraction: pumping-overs  
MLF: stainless steel  
Lees contact: 12 months  
Ageing: 24 months in 50-60hl French oak casks  
followed by 6 months in concrete  
Bottle age: 18 months  
ABV: 14%

# Voliero

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**Looking for representation**

## 2018 Brunello di Montalcino (115)

1st year production: 2006  
Vineyard ha: 3 ha  
Vines age: 10-30 years  
Planting density: 3-4,000 vines/ha  
Organic/Bio: organic  
Soil: sandy clay  
Training: cordon spur  
Rootstock: 110R, 420A

Fermentation: stainless steel max 27°C  
Yeast: indigenous  
Skin contact: 20 days  
Extraction: pumping-overs  
MLF: stainless steel  
Lees contact: 30 days  
Ageing: 24 months in French & Slavonian oak  
casks of various sizes  
Bottle age: 6 months  
ABV: 14.5%





CONSORZIO DEL VINO  
BRUNELLO DI MONTALCINO®



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013

CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/2013