



MARTOCCIA  
DI BRUNELLI LUCA  
Montalcino, Toscana (Italy)

# BRUNELLO DI MONTALCINO 2015

BRUNELLO DI MONTALCINO DOCG

+244049 BC Wholesale \$46.00 (SPEC) BC Hosp/Retail \$58.99

95

points Decanter Panel Review (May 2021)

93

points Robert Parker/Wine Advocate

92

points Wine Spectator

*“Martoccia's 2015 Brunello di Montalcino brings forth some of the warmer characteristics of the vintage, thanks to its earthy and spicy aromas that lift gently from the bouquet. A second wave of plummy dark fruit and dried cherry is quick to follow ... This edition offers a good balance between fruit and oak, and the tannins should carry the wine forward over the next five years of aging. These are nice, classic results for this vintage...”* — *The Wine Advocate* October 2020

*“Black cherry, black currant, earth and forest floor aromas and flavours mark this brooding red. A dense swath of tannins joins the fray on the finish, leaving a pleasantly astringent feel. Best from 2024 through 2040.”* — *Wine Spectator*, June 30 2020

*Bright ruby red, tending to garnet when aged. Bouquets of cherry, plum and spices. Full bodied, lively acidity with flavours of red fruits. Fresh and long aftertaste. Drinkable now, with a long aging potential.*

***Ideal with grilled or stewed red meats, game, seasoned cheeses . Serve at 18°C.***

#### Technical Data

Sangiovese 100%

Vineyard: 300 m above sea level in the southwestern section of the appellation.

Production: limited to 16,000 bottles

Vinification: Controlled, 20 day skin/must fermentation.

Ageing: 36 months in Slavonian oak barrels and French oak barriques.

Ageing Potential: 10+ years

Serving temperature: 18°C

14% alc./vol.

Case 6 x 750 ml



+244049



Choice Import Agencies