MARTOCCIA DI LUCA BRUNELLI

Brunello di Montalcino DOCG 2010





Luca Brunelli harvests this from 12 acres growing on southfacing slopes just east of Montalcino. Aged three years in a mix of Slovenian and French oak casks, this feels elegant, capturing the richness of Brunello while maintaining an agile character. Fleshy black fruit flavors meld with notes of anise and dried thyme, cooled by orange-tinged acidity. This will get even better as the tannins soften, but it's a delicious match now for roast pork and fennel.

Joshua Greene, Wine & Spirits

Wine Spirits





Winemaker Luca Brunelli Location Tuscany, Italy

Annual Production 18,000 bottles



