MARTOCCIA
DI BRUNELLI LUCA
Montalcino, Toscana (Italy)

BRUNELLO DI MONTALCINO 2015

BRUNELLO DI MONTALCINO DOCG

+244049 **BC Wholesale $41.97 (SPEC)** BC Hosp/Retail $54.99

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 plumy 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.

+244049

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

Choice Import Agencies

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