

MARTOCCIA DI LUCA BRUNELLI

Brunello di Montalcino DOCG 2015

95

Points



Martoccia's vineyard are located on the southwest side of Montalcino at an average altitude of 250m, ensure that the wines express as much fragrance as possible. The wine ferments for 20 days after what the aging process takes place in oak barrels (Slavonian and French) for up to 36 month. Finally up to 6 month of bottle ageing will be needed. Andrea Briccarello: Bright red cherries and sweet plums, almost aromatic with plenty of toasted notes and some caramel undertones. Very expressive and juicy on the palate, cherry jam and cranberry notes. Smoked meat and sweet tobacco. Michael Garner: Bright full ruby. Forward and full with intense black fruit aromas, spicy shadings. Full dense and chewy with flavours of liquorice and molasses, though perfumed fruit aromas some freshness. Not quite overblown, though alcohol quite evident to the finish. Ben Robson: Loganberry and plum, secondary aromas showing.



Winemaker
Luca Brunelli

Location
Tuscany, Italy

Annual Production
18,000 bottles

