

MARTOCCIA DI LUCA BRUNELLI

Brunello di Montalcino DOCG 2016

16

Points



Fermented in stainless steel with a total skin maceration of 25–30 days. Aged for 36 months in large oak casks and barriques. Lustrous ruby. Alluring, exotic spice and cherry nose with minerally, salty notes and a hint of oak. Expressive sour-cherry fruit palate that is a little racy and just manages to veer off from being tart. Lots of grainy tannins on a sour-cherry finish. Just a tiny bit skinny.

Jancis Robinson

Jancis Robinson
JancisRobinson.com



Winemaker
Luca Brunelli

Location
Tuscany, Italy

Annual Production
18,000 bottles



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