

MARTOCCIA DI LUCA BRUNELLI

Brunello di Montalcino DOCG 2012

95
Points



This small winery of 15 hectares dedicates only 5 hectares to the product of Brunello di Montalcino. Brunelli estate is located in the southwestern section of the appellation at an altitude of 300 metres. Limited production of 10,000 bottles, the wine spends 36 months in both Slavonian oak barrels and French oak barriques. BB: Medium-bodied and expressive, with aromas of meral and floral infused red fruit leading to the squeaky-clean palate boasting layered yet soft tannins, and sustaining to a long, fruit-driven finish. MG: Bright, flesh fruit aromas along with notes of woodsmoke and black pepper. Big, ripe and juicy palate, with smoky and spicy fruit illuminated by impressively fresh acidity, mobilising to a superbly long finish. SH: Complex leather, musky nose welcomes juicy, dark cherry fruit on the palate, with bright acidity adding liveliness and freshness on a protracted finish. Drinking Window 2021-2029



Winemaker
Luca Brunelli

Location
Tuscany, Italy

Annual Production
18,000 bottles

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