

Brunello di Montalcino 2010

Consistent high quality and purity of fruit means this vintage is a showcase for the Sangiovese wines of this celebrated DOCG. It's hard to go wrong, says Ian D'Agata

BRUNELLO DI MONTALCINO is one of Italy's most famous wines, highly sought after by wine lovers and collectors alike. Wine lovers appreciate its pure delivery of Sangiovese aromas and flavours – Brunello is 100% Sangiovese; notably, red cherry, redcurrant, liquorice, black tea leaf, violet, a hint of graphite. With refreshing acidity and noteworthy refinement, Brunello has more structure and size than, say, Chianti Classico. Thanks to its vibrant acidity, it is also an ideal food wine.

But collectors seek out Brunello mainly because of its ageworthiness: its longevity is demonstrated by still-lively bottles dating back to 1898 and 1891 at the venerable Biondi-Santi estate, Montalcino's – indeed one of Italy's – most famous. Easier to find may be the stellar wines of 1975, 1982, 1985, 1988 and 1990, all drinking wonderfully today but still relatively youthful, with plenty of life ahead (if stored correctly).

Though unquestionably one of the world's great wines, Brunello di Montalcino has a relatively short history, emerging only in the latter half of the 19th century. In those days most Tuscan wines were blended, but Biondi-Santi pioneered the use of just one grape by which to make Brunello.



Highly Recommended (continued) 17-18.25pts (90-94pts)



La Gerla 17.75 (92) AB 17.5 IDA 17.5 MG 18

£34-£35 Asset Wines, Justerini & Brooks,
Lay & Wheeler, Mille Gusti

Very traditional aromas and flavours of underbrush, tobacco, red fruit and herbs. Vibrant acidity and complex spicy undertones on the palate, supported by a great structure and impressive length. A big wine that should age well. **Drink** 2018-2030 **Alc** 14.5%

alcohol levels in many wines.