CANALICCHIO DI S@PRA

BRUNELLO DI MONTALCINO VIGNA MONTOSOLI

2021



The aromatic profile is simply different to that of La Casaccia with location and soil composition being the reason why. Less clay, more schistous stone come up to the surface as Galestro to see a change in structure, both of fruit and also tannin. More power, grip and trenchant intendment from Montosoli. All this and low lying greenery in the macchia spectrum, verdancy matched by a subtle natural sweetness though the brushy biodiversity surrounding the Montosoli hill can't help but determine the aromatic course of this sangiovese. Again, bigger in a way, like Casaccia, not as obviously generous but frankly more complex. Drink 2028 – 2039.

- Michael Godel -

