



CANALICCHIO DI SOPRA®

BRUNELLO DI MONTALCINO
RISERVA
2016

GardiniNotes
THE WINE KILLERS

100/100

Richness and complexity for a Riserva for years at the top of his category. From Vigna Vecchia Mercatale and Vigna Casaccia, on the skins for 28 days in steel, then at least 42 months in Slavonian oak. Raspberry jam on the nose, salty touches of Taggiasche olives, finish on the notes of rhubarb. Mouth with iodized tannins, persistence and fruity return.

- Luca Gardini