

Lorenzo Melani

Brunello di Montalcino DOCG 2020

- 90 points, James Suckling
- 90 points, Wine Enthusiast
- 92 points, Owen Bargreen

Grapes: 100% Sangiovese Grosso

Tasting Notes: Deep and bright ruby red color. The nose is complex with a fine bouquet of cherry and red woodland berries and spicy, balsamic notes of vanilla and cocoa. The palate is rich and bold, with enveloping notes of morello cherry, blackberry and currant with a light and elegant tannic texture that makes it harmonious and persistent. A Brunello with a bold personality, combining intensity and elegance.

Aging: Maturation in Slovenian oak barrels for at least 2 years. Rests in bottle for at least 4 months.

Food Pairings: Charcuterie board, sharp cheeses, rich red meat or pasta dishes.

James Suckling: *“Ripe if not jammy cherry character with macerated violets, wild raspberries and lightly peppery notes. Medium body with firm, chalky tannins and crisp acidity. Lacks the meat over the bones. Drink after 2025.”*

Wine Enthusiast: *“The nose sprinkles malted chocolate over wild strawberries, then adds some fresh, herbal aromas for balance. That salty herbaceousness intensifies on the palate, while bright citrus and crunchy red fruit notes provide energy, before the chocolate returns on the finish.”*

