

Buongiorno a tutti,

10 years releases of Brunello di Montalcino is always a great sound to my ears and all lovers of the wine! Thanks to our partnership with Gianni Innocenti of Azienda Agricola Innocenti, we were able to get some library release of their 2015, not much but great to have, as well as several large formats of several vintages just in time for the holiday season and for sharing during memorable moments.

Montalcino extends over roughly 24,000 total hectares, 15% of which are currently under vine (keep in mind that these numbers might have slightly changed) of which 2,000 hectares for the production of Brunello, 519 hectares for the production of Rosso di Montalcino (just this year the region of Toscana allowed the increase of Rosso di Montalcino vineyards to another possible 364ha) and 900 hectares for Sant'Antimo and other wines.

To properly understand Montalcino and its many wines, the territory needs to be broken down based on a variety of factors such as geological origin of the soils, elevations, exposures and climatic conditions (obviously the human factor is another important element but cannot be tied up to a specific area).

No one better than Ian D'Agata could dissect Montalcino in sub-zones:

- *Camigliano*
- *Castelnuovo dell'Abate*
- *Montalcino*
- *Nordovest*
- *Sant'Angelo (in Colle and Scalo)*
- *Tavernelle*
- *Torrenieri*

Today's focus producer from our portfolio is **Azienda Agricola Innocenti**, located in Cittile di Sotto - **Torrenieri**. (The extract below is from Ian D'Agata's book *Italy's Native Wine Grape Terroirs*)

"The Torrenieri sub-zone of the northeastern quadrant of Montalcino is characterized by soils rich in minerals (iron and magnesium) with alluvial and volcanic rocks

mixed with clay. The wines of Torrenieri range from light and full of early appeal to richer and dense. It is a cool climate, and in fact the harvest can take place three to four weeks later than at Castelnuovo dell'Abate. Vineyards lie at altitudes of 350 to 480m above sea level, which helps accentuate the wine perfume. There is an almost archetypal note of flint in wines from this district in almost every vintage and independently of the estate making them."

The Innocenti family, consisting of Livio and father Sabatino, bought the vineyards in **1961**. With passion and care they started the renovation of the existing vineyards and olive groves that were badly damaged years before, by bad weather conditions. Small parcels started to be planted in the seventies and eighties and the most recent in the nineties to a total of 7 hectares under vine (between, Sangiovese for Rosso and Brunello di Montalcino as well as other grapes for the Vigna al Sole IGT Toscana). Innocenti is one of the 202 producers of Montalcino (full list here www.consorziobrunellodimontalcino.it/en/592/wineries#1685-anchor), and probably not many people have heard about this small producer that for some years has been building quite the name for itself and the press is supporting their daily work and commitment.

Vintage review by James Suckling

2015 depth of fruit and endless length

"The 2015 vintage is a historical year for Brunello di Montalcino that nobody should miss. The wines show impressive precision of vivid fruit, fine tannins and freshness in acidity despite their ripeness and richness which makes them some of the most exciting in years.

Winemakers in Montalcino were never better prepared to produce outstanding wines in a year like 2015 with their exactness in their vineyards and cellars from fine-tuned canopy management and crop thinning to optical sorting and soft fermentations. So many wine producers in Montalcino made excellent wines in 2015.

"The words for the 2015 vintage are density, tannins and freshness," says Roberto Guerrini, whose family owns Eredi Fuligni. He made the wine of his lifetime in 2015. We rated it 100 points. "The wines are rich, yet they are fresh at the same time. It is a great year."

As I wrote last month in a blog following a trip to Montalcino this summer, so many of the wines we tasted showed a beautiful depth of fruit and endless length. They are dense and rich wines with great structure of tannins yet they remain finely textured and comprehensive in the mouth. The seamless tannins seem to melt into the wine – a characteristic I have never seen in my 36 years visiting the area as a wine critic and journalist.

We admit that it is tempting to say that 2015 is Brunello di Montalcino's best vintage ever, and it may very well be! It certainly compares to other great years of the appellation including 1997, 2006, 2007, and 2010. Looking at the ratings, 2015 comes very close to the average of the great 2010 vintage with about half of the wines receiving ratings of 95 points or more. The big difference is that 2015 has more perfect rated wines than 2010 – 11 in total.

"The 2010 was an amazing vintage but then came 2015 and 2016!" says Carlo Ferrini, one of Italy's most respected consulting enologists who makes a small amount of his own Brunello from his pristine vineyards in southwest Montalcino called Giodo. "We will be debating which of the two years are better for years in the future."

For us at [PSP Global Wines](#) the **Azienda Agricola Innocenti** is one of the several small family producers we are very proud to import and represent here in Massachusetts.

We have received 26cs (6pk) and are offering at pre-arrival price for next week only, and the reviews are terrific!

2015 Innocenti Brunello di Montalcino

FL \$344 - ONE WEEK ONLY DEAL - \$308 6pk (\$51.33bt)

95pt Decanter Magazine - full review below

93pt Robert Parker - full review below

94pt James Suckling

Please also see below a list of previous vintages, as well as

Brunello Riserva and large formats available in our warehouse.

First come, first serve

Ciro Pirone

Innocenti, Brunello di Montalcino, Tuscany 2015

My Wines

SINGLE TASTING

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Tasted by: [Andrea Briccarello](#), Michael Garner, Ben Robson
(at London, 30 Apr 2021)

Part of [Brunello di Montalcino 2015: panel tasting results](#)

Drinking Window: 2021 - 2030

Innocenti is a family run vineyard located on a hill in Citille di Sotto in the Montalcino region. After a long maceration the wine is aged in 30hl Slovenian oak barrel for about 24 months. It will then age in bottle for another 12 months. Andrea Briccarello: Rustic, meaty and intense. Slightly ethereal nose, cooked red fruits, ripe cherries and spices. Very intense and complex on the palate, lots of sweet cherry and vanilla notes, great freshness and plenty of round tannins. Cherry jam on the finish. Michael Garner: Bright garnet ruby. Edgy nose, quite volatile: red berry, quinine and clove. Warm, full and juicy on the palate with good concentration of berry fruit flavours. Excellent overall balance of richness and freshness, with a long and spicy-toned finish. Ben Robson: Pure mint, plum and fig. Rich smoky fruit, a nostalgic volatile lift, very enjoyable.



Producer	Innocenti
Vintage	2015
Wine Type	Still
Colour	Red
Country	Italy
Region	Tuscany
Appellation	Brunello di Montalcino
Sweetness	Dry
Closure	Cork
Alcohol	15.00%
Body	Full
Grapes	Sangiovese

2015 Innocenti Brunello di Montalcino

■ RP93



The Wine Advocate

RP

Reviewed by:
Monica Larner

Release Price:
\$70

Drink Date:
2021 - 2032

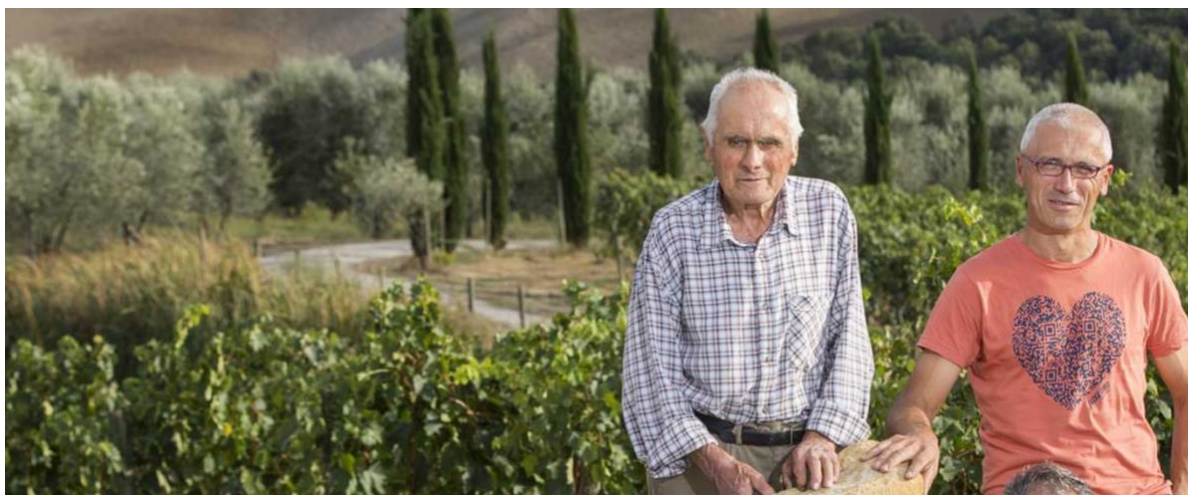
The 2015 Brunello di Montalcino is fragrant and buoyant, showing a beautiful bouquet that delivers a twofold punch of elegance and power. It's not easy to achieve both, but this wine succeeds in this classic, sun-drenched vintage. The bouquet opens to tart cherry and blackberry with lighter tones of crushed flower, gardening soil and even a touch of dried apricot or candied orange peel. Lifted notes of dark stone and iron ore give the wine a mineral imprint. This 19,000-bottle release is a terrific effort from Gianni Innocenti.

This estate is located in Citille di Sotto, with hillside vineyards at 350 meters in elevation with south-facing exposures. Gianni Innocenti farms seven hectares of vines.

Published: Oct 15, 2020

PRINT NOTE

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Above are Livio and his father Sabatino Innocenti.

This is a list of some of the previous vintages (various formats) of Brunello di Montalcino as well as Riserva still available in tiny quantity:

- **2015** Innocenti Brunello di Montalcino **Riserva 1.5lt** - 6bt - \$210
- **2019** Innocenti Brunello di Montalcino **750ml** - 2cs - \$496 12pk **94JS**
- **2019** Innocenti Brunello di Montalcino **1.5lt** - 10bt - \$144bt **94JS**
- **2018** Innocenti Brunello di Montalcino **1.5lt** - 3bt - \$144bt **95WE**
- **2019** Innocenti Brunello di Montalcino **1.5lt** - 10bt - \$144bt **94JS**
- **2020** Innocenti Brunello di Montalcino **1.5lt** - 8bt - \$144bt **94WE**
- **2017** Innocenti Brunello di Montalcino **3ltr** - 6bt - \$240bt **92RP**
- **2020** Innocenti Brunello di Montalcino **3ltr** - 2bt - \$240bt **94WE**
- **2017** Innocenti Brunello di Montalcino **5lt** - 4bt - \$420bt **92RP**
- **2020** Innocenti Brunello di Montalcino **5ltr** - 3bt - \$420bt **94WE**



BRUNELLO DI MONTALCINO DOCG

TECHNICAL FEATURES:

Grape varieties: Sangiovese

Percent alcohol: 15 % Vol

PRODUCTION AREA:

Soil type: clayey-sandy, medium presence of structure, good permeability.

Exposure: south-west, dip 10-15%.

Altitude: 300 meters a.s.l.

Planting density: 3.700 plants/ha.

Training system: double cordon-trained and spur-pruned.

Vinification technique: alcoholic fermentation with a long maceration of vinasse. Controlled temperature at 29-30 °C. Malolactic fermentation ended immediately after drawing off.

Wood ageing: 30 hl Slavonian oak barrels barrels, for 24 months

Bottle ageing: 12 months

TASTING NOTES

Colour: intense-red, with marked garnet hues

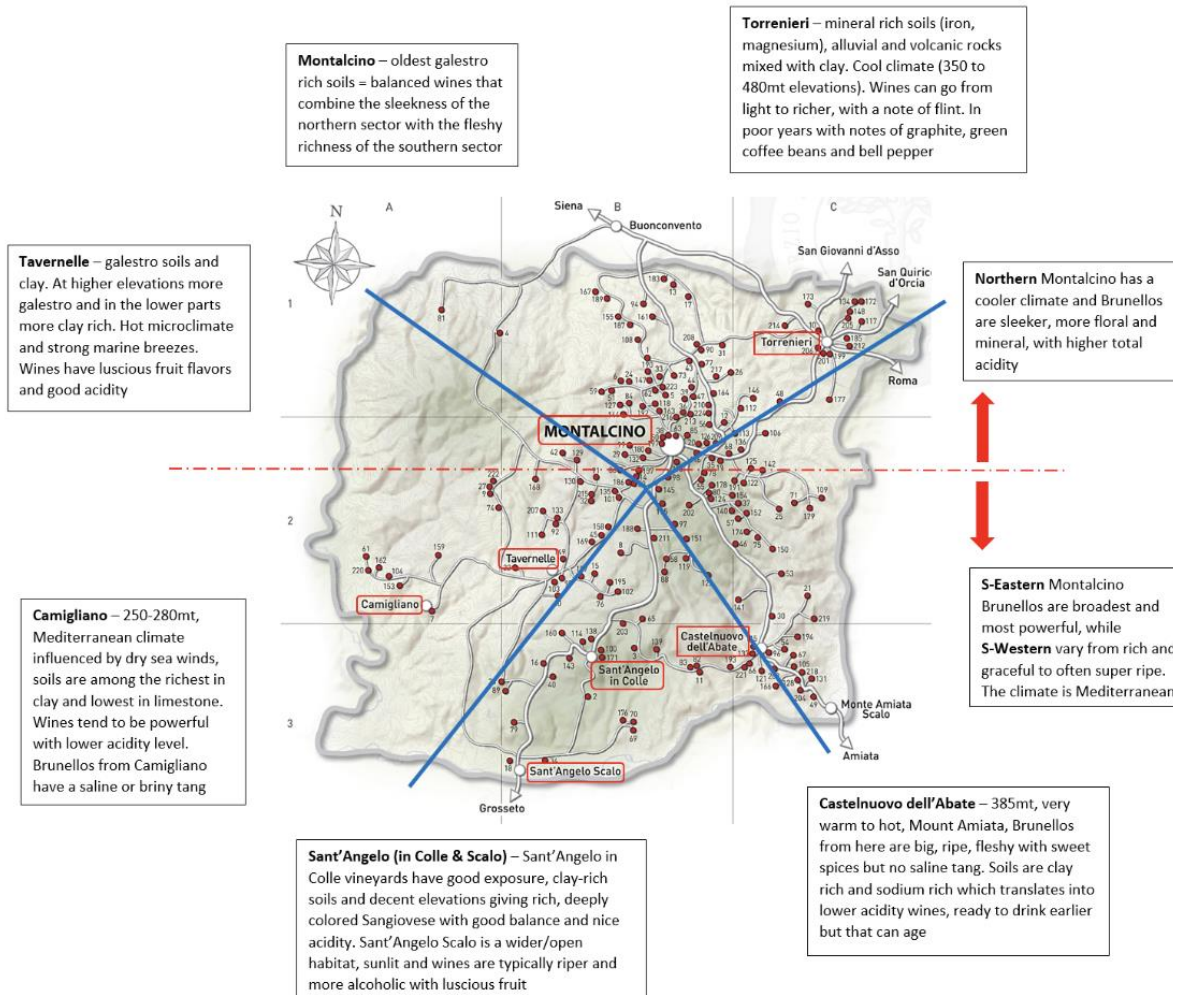
Aromas: intense and persistent with a round wood strong bouquet of berry, cherry and other sweet red fruits.

Flavour: Tasteful and full-bodied, well-structured, tannic, with an excellent aftertaste.

To serve: keep bottle lying down, in a cool place at a temperature of about 15 °C. Open 2 hours before and serve at about 20 °C.

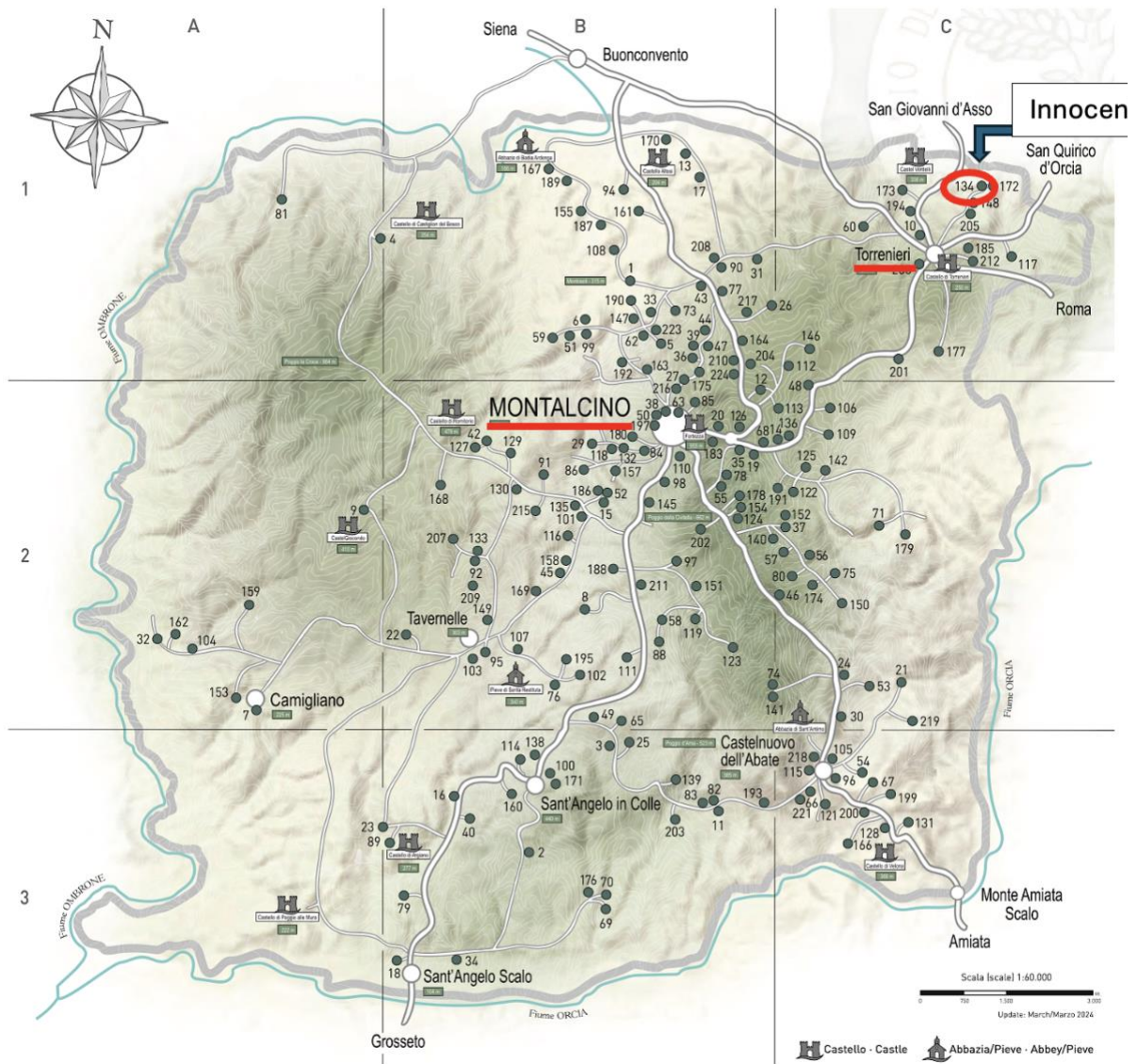
Food pairing: important wine especially to accompany red meats, venison and mature cheeses with an intense flavor





A breakdown of the area of Montalcino to have some points of reference between North and South as well as the individual communes where variation of soils, elevations and climatic conditions are truly relevant to the production of quite different Brunellos.

Watch a video about Innocenti's Montalcino



Azienda Agricola Innocenti is located in the northeastern most corner of the Montalcino territory and specifically within the Torrenieri sub-zone.

THE BIG BOTTLES

- 2010 Il Moro di San Giovanni IGT Toscana	75bt	1.5lt	
- 2011 Il Moro di San Giovanni IGT Toscana	60bt	1.5lt	
- 2016 Tenuta di Trinoro 'Palazzi' Merlot	2bt	1.5lt	94WE 95AG
- 2009 Tenuta di Trinoro Igt Toscana	1bt	1.5lt	94WS 94AG
- 2017 La Dama Amarone della Valpolicella	5bt	1.5lt	
- 2018 La Dama Amarone della Valpolicella	5bt	1.5lt	92WE
- 2017 La Dama Amarone della Valpolicella	1bt	3ltr	
- 2018 La Dama Amarone della Valpolicella	1bt	3ltr	92WE
- 2019 La Dama Amarone della Valpolicella	2bt	3ltr	
- 2018 Innocenti Brunello di Montalcino	3bt	1.5lt	93JS 95WE
- 2019 Innocenti Brunello di Montalcino	10bt	1.5lt	94JS
- 2020 Innocenti Brunello di Montalcino	8bt	1.5lt	92JS
- 2015 Innocenti Brunello di Montalcino Ris	6bt	1.5lt	94JS
- 2020 Innocenti Brunello di Montalcino	2bt	3ltr	92JS
- 2017 Innocenti Brunello di Montalcino	4bt	3ltr	92JS
- 2017 Innocenti Brunello di Montalcino	6bt	5ltr	92JS 92RP
- 2020 Innocenti Brunello di Montalcino	3bt	5ltr	92JS