



Decanter

Brunello di Montalcino, Sesta di Sopra

Brunello di Montalcino 2015

Deep red-ruby. Almost hypnotic aromas of ripe red cherry, black cherry-cola, incense, violet, dried rose and minerals. Structured and sweet red and darker fruit flavors are graceful and finely etched, picking up savory spice and floral elements with aeration. Perhaps a touch less multifaceted than some other Brunellos from this estate, but brimming with early appeal and enough balance to easily last another fifteen to twenty years in a good cellar.

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Brunello di Montalcino 2016, Riserva

Working with consultant Paolo Vagaggini, proprietor Ettore Spina favors relatively low fermentation temperatures of between 26 to 28°C to preserve aromas. Indeed, the 2016 Riserva is heady and perfumed, with striking floral notes of orange and peach blossom. It expresses the warmth of the south, right down to nuances of sunbaked salty sand. The palate is replete with succulent strawberries, and the mouthcoating texture gives way to compact tannins. Overall, this absorbs its heat though finishes with some warming alcohol. Aged for three years in large casks followed by an additional six months in French oak barriques.

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Brunello di Montalcino 2017

Located near town of Castelnuovo dell'Abate, Sesta di Sopra makes tiny quantities of Brunello from the estate's La Magistra vineyard. Planted in 1992 with Biondi Santi BBS11 clone, the 1ha plot sits on calcareous soil at 380 metres. It's typically generously fruited and distinguished by its enveloping texture. Quite compact, the 2017 grabs at the palate with loads of dry, sandy tannins. Round, lush cinnamon-flecked strawberries counter the structure and absorb the alcohol - just.

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