

WINE ENTHUSIAST

M A G A Z I N E

Tasting Report Brunello di Montalcino Sesta di Sopra

| Score | Wine | Vintage | Tasting Notes |
|-------|------------------------|---------|--|
| 91 | Brunello di Montalcino | 2001 | <i>Applause to Brunello tipicity in the form of balsam notes (menthol cough drop), forest berry, black licorice, tar and black-ground vanilla to smooth over the sharp points. The tannins are still thorny but the finish is long and limber. Imported by Premier Wine Co.</i> |
| 88 | Brunello di Montalcino | 2003 | <i>This modern Brunello is intensely redolent of roasted nuts, vanilla and espresso bean and although these oak-driven notes are very pretty, there's not much fresh fruit in the background. The wine boasts thick extraction and density but probably won't age more than three or four more years.</i> |
| 92 | Brunello di Montalcino | 2004 | <i>This is a beautiful and bold wine with luscious aromas of sweet spice and vanilla bean backed by blackberries and pretty mineral shadings. In the mouth, the wine is thick and creamy with a velvety texture. It closes with a drying hint of smoke or ash. Imported by Premier Import LLC.</i> |
| 91 | Brunello di Montalcino | 2005 | <i>Here's a dense, dark Brunello with aromas of moist soil, forest floor, exotic spice and tones of black fruit, prune, plum and currant. These notes are well integrated and the mouthfeel is autere, solid and dense. Pair this wine with grilled red meat or pasta with meat sauce.</i> |
| 95 | Brunello di Montalcino | 2006 | <i>Superb and beautiful with gorgeous thick richness and intensity. It's soft and dense with lingering cherry, chocolate and smoothness. Imported by Premier Import LLC.</i> <i>TOP 100 CELLAR SELECTIONS 2011 – 31 POSTO</i> |
| 92 | Brunello di Montalcino | 2007 | <i>A riper sweeter style with blackberry and cherry liqueur, leather and tobacco. Sweet rum cake or Graham cracker. A polished, distinctive finish with a rich, velvety feel.</i> |
| 91 | Brunello di Montalcino | 2008 | <i>Dark cherry, leather, tobacco and spicy aromas of cured meat open the bouquet of this deeply layered Brunello. There's fruit intensity as well in the form of cassis, dried raspberry or cranberry. The natural freshness and structure here would pair well with thick home-made pasta and sauce. Premier Wine Co.</i> |



SESTADISOPRA

Press Review

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| 93 | Brunello di Montalcino RISERVA | 2007 | <i>Available in very small production numbers, this riserva Brunello presents aromas of ripe fruit and cherry with background tones of leather, tobacco and cured meat. The wine shows a bold, chewy mouthfeel with velvety soft tannins and sassy endnotes of toasted spice.</i> |
| 91 | Brunello di Montalcino | 2009 | <i>At first the nose is a bit closed, but the wine then opens to reveal lovely, subdued floral notes of blue flower along with red fruit and spice. The juicy palate delivers ripe red and black berries accented with clove, white pepper and sage supported by solid tannins. Still tightly tannic so give this time to unwind. Drink 2016–2021. Premier Wine Co. —K.O.</i> |
| 94 | Brunello di Montalcino | 2010 | <i>Intense aromas suggest dark berry, forest floor, savory spice, menthol, leather and a balsamic note. The juicy palate offers crushed wild cherry, black raspberry, cinnamon, savory herb and licorice. It's well balanced and vibrant but hold for complexity. Drink 2020–2030. Premier Wine Co. —K.O.</i> |
| 90 | Brunello di Montalcino | 2011 | <i>Engaging scents suggesting rose, iris, perfumed berry and Mediterranean herb meld together in the glass. The soft, bright palate offers red cherry, raspberry, a hint of tobacco and a coffee note alongside supple tannins. Premier Wine Co. —K.O.</i> |
| 92 | Brunello di Montalcino RISERVA | 2010 | <i>Truffle, leather, wild berry, baking spice and a whiff of toast are some the aromas you'll find on this elegantly structured red. The firm palate delivers dried Morello cherry, licorice, espresso and clove alongside assertive, fine-grained tannins that grip the finish. Premier Wine Co. —K.O.</i> |



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