



BRUNELLO DI MONTALCINO RISERVA

Tuscany, Italy

Caparzo

<http://www.caparzo.it>

Method & Production

Only ever produced in the best years, the Brunello di Montalcino Riserva was first made in 1980 and represents a meticulous selection of Brunello di Montalcino wine. It is aged for 2 years in oak barrels, before further refinement in bottle for 6 months.

Tasting Notes

A gorgeous ruby red, tending towards garnet with age, this Riserva is overflowing with intense forest fruit aromas on the nose and a complexity brought about by nuances of leather and spice. The palate is dry, fresh and slightly austere, but a softness and warmth is also present and makes the wine beautifully well-balanced. The flavours mirror the moreish complexity on the nose. The finish is persistent and this wine can age well for another 20 years.

Food Matching

Perfect with roasted, grilled, braised and spit-roasted meats and game or hard, matured cheeses.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-----------------|--------------------------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Red Wine | | | | | | | | | | |
| CA9919 | Brunello di Montalcino Riserva | Sangiovese | 2019 | 14.0% | Cork | 6x0.75lt | No | No | No | No |