

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 persistant 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