CANALICCHIO DI S@PRA





94/100

Francesco Ripaccioli explains that La Casaccia's clay soils absorbed the rains of September, initially diluting the grapes. He credits the subsequent dry northern winds with concentrating the berries as the estate waited until 28 September to pick. The resulting wine is certainly one of the vintage's more solidly structured Brunello and also displays the darkest fruit of the estate's trio of bottlings. Cherry and even blackcurrant are met with sage, rosemary and wet soil. The firmly built palate of dense fruit is framed by clingy tannins, while underlying juiciness keeps it bright and buoyant.

- Michaela Morris

