

CANALICCHIO DI SOPRA®

BRUNELLO DI MONTALCINO
RISERVA

2010



99/₁₀₀



The 2010 Brunello di Montalcino Riserva is one of my favorite wines of the year. It gets as close to Brunello perfection as vinously possible. Fruit is sourced exclusively from the estate's oldest vines in the Vigna Vecchia Mercatale vineyard, the oldest Canalicchio cru. The vines were planted in 1987-1988. They are in their prime production years right now. This is first time the Riserva is made exclusively from that site. The depth of this wine is extraordinary. The wine starts with a playful offering of red fruit and cherry. Like many of the wines from this vintage, the bouquet takes a while to arrive at full intensity.

That margin should shorten as the wine continues its cellar aging and evolution. Yet, the slow start to the bouquet is ultimately what drives your interest in this wine. The mouthfeel is exceptional with tannins that are both silky and firm at the same time.

My visit to Canalicchio di Sopra was one of the most complete and satisfying of the Montalcino region. Francesco Ripaccioli offered a tasting of his current releases and a fascinating look at Brunello from the Vigna Casaccia from 2013, 2014 and 2015 (before malolactic fermentation). With the memory of that tasting firmly in mind, I enjoyed a second tasting of his new wines at home. The Canalicchio di Sopra 2010 Brunello di Montalcino Riserva is among my top five favorite wines of the vintage joining in the company of Il Marroneto, Casanova di Neri, Pian dell'Orino and Salvioni.

Monica Larner