



BRUNELLO DI MONTALCINO RISERVA

2007



92/100

Tasted next to the 2006, the 2007 Brunello di Montalcino Riserva comes across as relatively soft and easygoing. Ripe, silky tannins provide the framework for layers of expressive fruit in a sophisticated Brunello with plenty of early appeal. I suggest drinking the 2007 while the 2006 ages. Both are fabulous. The 2007 spent six months in 750-liter French oak barrels followed by 36 months in cask. Anticipated maturity: 2013-2022. Canalicchio di Sopra is one of my favorite properties in Montalcino. The wines are consistently outstanding, have plenty of personality and also age beautifully.

Antonio Galloni