

BRUNELLO DI MONTALCINO VIGNA LA CASACCIA

2018



96/100

Casaccia is a single vineyard in the Canalicchio area northeast of Montalcino. Here the cooler, windy mesoclimate and clay soils typically produce plump fruit, but with tannins of great finesse. This single cru bottling fulfils a long-term goal of owner Francesco Ripaccioli to capture the uniqueness of its various Sangiovese sites. The nose is initially earthy and dark with roasted chestnut, cigar and polished leather over amarena cherry. In keeping with the cooler 2018 vintage, a refreshing hit of acidity, menthol and eucalyptus strike the front palate just a beat before the fruit catches up. The tannins are like a finely woven wool suit that's cut close to the figure, but without being tight; the fruit returns on the finish, surprisingly fresher than before.

- Sarah Heller MW -

