

Renieri

**BRUNELLO DI MONTALCINO DOCG
2016**

The 2016 Brunello vintage has been one of the best vintages ever together with the 2015. The 2015 was a little bit more warm and the wines were more approachable at the release. The 2016 was more mild and the wine is a little bit more tight but as with all the great Brunello, they give their best after a few years in the bottle.

Winery: Renieri**Wine:** Brunello di Montalcino DOCG**Vintage:** 2016**James Suckling Rating:** 96 Points**Grape variety:** 100% Sangiovese**Vineyards:***Vine density:* 5,000 vines/ha.*Soil:* red soil, yellow clay, broken stone.*Exposure:* South-West.*Altitude:* 370 metres above sea level.*Vine training:* guyot.*Age of the vines:* 20 years.**Harvest:** September by hand and by machine**Vinification:** Fermentation at 29°C and maceration for 32 days.**Barrel ageing:** 12 months in tonneau followed by 36 months in 30hl barrels**Bottle ageing:** 12 months**Alcohol content:** 14.5%**Characteristics:**

Deep, intense, ruby-red color. beautiful fruit and polish with dark-berry, cedar, walnut and cherry character. The palate reveals grippy tannins balanced by a strong yet not excessive alcoholic component. Well-balanced acidity and a finish that grows in flavor.



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BRUNELLO RISERVA DOCG 2015

The 2016 Brunello vintage has been one of the best vintage ever together with the 2015. The 2015 was a little bit more warm and the wines were more approachable at the release. The 2016 was more mild and the wine is a little bit more tight but as all the great Brunello they give their best after a few years in the bottle.

Winery: Renieri**Wine:** Brunello Riserva DOCG 2015**Vintage:** 2015**James Suckling Rating:** 97 Points**Grape variety:** 100% Sangiovese Grosso**Vineyards:** Soils of red earth, yellow clay, and broken stone. Located 370 meters above sea level, southwest exposure, 20 year old vines.**Harvest:** September, by hand and machine.**Vinification:** Fermented at 29°C. 32 days of maceration.**Barrel ageing:** 12 months in Tonneau followed by 36 months in 30hl cask.**Bottle ageing:** 12 months**Alcohol content:** 14.50%**Characteristics:** Lovely ruby-red color, concentrated and still transparent, with hints of garnet on the rim. Broad and varied bouquet refreshingly minty at first then enhanced by distinct notes of berries, in which currents and mulberries stand out. Pepper and cloves in the spicy finish. Well-balanced on the palate. The mouthfeel has a thick texture with integrated tannins, good balance between acids and alcohol. Appetizing, long, flavorful finish.