



94+

**2016 Fornacina Brunello di Montalcino
Riserva**

Traditional stone farmhouses in Tuscany always have a bread oven, or "forno" in Italian, somewhere near the entrance of the home.

That wood-burning oven is a symbol of family warmth, inclusiveness and home. I'd like to think that this is the spirit with which Fornacina (the "little oven") is named. The estate's 2016 Brunello di Montalcino Riserva (a certified-organic wine) is a bottle I happily recommend to those looking for under-the-radar names in Montalcino. I love the delicate and bright nature of this wine and the subtle manner in which the wine's acidity and lean-bodied texture enlivens the palate. The finish is a bit thin, but it makes up for it with purity. Production is 2,666 bottles.

- Monica Lerner (February, 2022)

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