

2016 Fornacina Brunello di Montalcino

The Fornacina 2016 Brunello di Montalcino opens to a darkly saturated appearance and toasted aromas of roasted nut backed by dark blackberry fruit. Made with organic fruit, this Brunello is fermented in stainless steel and aged in large oak casks in a traditional and straightforward manner. Production in this vintage is 10,000 bottles. There is lot of intensity here, and the wine draws its power not only from the fruit, but also in large part from the oak aging. Indeed, its fruit-driven aromas share equal billing with campfire ash and smoked cedar or mahogany.

- Monica Lerner (November, 2020)