



## **2008 Fornacina Brunello di Montalcino**

15%; [www.cantinafornacina.it](http://www.cantinafornacina.it)

This small, organic estate has vines in two parts of the DOCG, blending fruit from Castelnuovo and more classic vineyards to the south-east of the town to benefit from two different sub-zones. This 2008 is perfumed, refined and well balanced, belying its 15% alcohol. The wine has good grip and ageing potential with a core of minerality fleshed out by richer, spicier fruit and hints of spice and red cherry. Simone Biliorsi's wines deserve to be much better known.

Drink: 2015-25



## **2007 Fornacina Brunello di Montalcino Riserva**

15%; [www.cantinafornacina.it](http://www.cantinafornacina.it)

Simone Biliorsi makes some of the best value wines in Montalcino, for now at least. This is a wine that isn't weighed down in the slightest by its 15% alcohol, which is not always the case in 2007. It's a very balanced Brunello, with subtle tannins, a lift of volatility, nuanced, sweet fruits and a long, fine finish. Did organic farming help to mitigate the effects of the weather here?

Drink: 2015-25