



Brunello di Montalcino D.O.C.G.

2010

Vino prodotto in tre differenti vigneti con diversa altitudine da 210 a 510 metri sopra il livello del mare.

Vinificato in acciaio per circa venti giorni passa un periodo di affinamento sia in tonneau francesi da 5HL e 7HL sia in botti di rovere di Slavonia da 30 HL. Riposa per minimo di cinque mesi in bottiglia prima di essere gustato.

Vendemmia 2010

Vitigno Sangiovese Grosso 100%

Fermentazione In acciaio per circa 20 giorni

Affinamento Circa 3,5 anni in tonneau francesi da 5/7 HL e in botti di rovere di Slavonia da 30 HL seguito da 6 mesi di affinamento in bottiglia.

Alcool Totale 15 %

Estratto Secco 34,6 g/l

Acidità Totale 5,6 g/l

Colore Rosso Rubino

Profumo Bouquet penetrante, ampio e vario

Sapore Asciutto, caldo, ampio e persistente.

Abbinamento Gastronomico Arrostiti, selvaggina, brasati e formaggi stagionati.

Temperatura di Servizio 18° C

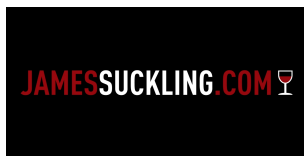
Bottiglie Prodotte 12.000

PREMI



92 scores

The 2010 Brunello di Montalcino shows smooth lines and a curvaceous figure. Soft aromas of cherry, Spanish cedar, licorice, dried rosemary and roasted almond rise from the bouquet. I tried this wine during two phases, once shortly after the bottle was opened and second time 24 hours later. The evolution and softening of the wine was remarkable and is very encouraging in terms of its potential longevity. Yet, you never lose sight of that characteristic Sangiovese tartness and freshness. Drink this elegant Brunello after 2017.



94 points

Incredible aromatics here with smoked meat, toffee, light prune, dried cherry and dried flower. Full body, soft, velvety tannins and a long, sexy finish. Wonderful depth and intensity. Big wine from a little producer. Try in 2017.

93 points

Villa Le Prata's 2010 Brunello di Montalcino is laced with deep, musky scents, sweet red cherries, licorice, tobacco, kirsch and autumn leaves. Layered and resonant on the palate, the 2010 offers plenty of intrigue. This isn't the most refined or polished wine of the year, but there is something compelling in the wine's small imperfections. The slightly forward aromatics suggest the 2010 may not be especially ageworthy, yet there is quite a bit of density, tannin and overall depth that will help the wine keep for at least a decade, perhaps longer.