
SALICUTTI BRUNELLO DI MONTALCINO 'PIAGGIONE'



Region: Tuscany, Italy

Appellation: Brunello di Montalcino DOCG

Grapes: 100% Sangiovese

Farming: Biodynamic

Age of vines: Planted in 1994 and 2007

Altitude, Aspect, & Soil Type: 420-450 M, E-SE, clay/sandstone/
calcareous sand

Typical Harvest Time: Second half of September

Maceration & Fermentation: 22 days maceration, controlled low
temperature fermentation in stainless steel with indigenous yeasts

Aging: 36 months in 10,20 and 40 hL barrels, 12 months in bottle

Finishing: no fining or filtering

Production: 6,666 bottles annually

Notes from Oliver:

Started by Francesco Leanza in 1990, Salicutti was the first certified organic estate in Montalcino. He ran Salicutti for 26 years, and upon retiring he sold the estate to Felix and Sabine Eichbauer, restaurateurs from Germany, who are continuing his work and philosophy. To quote Kerin O'Keefe, "If you appreciate the subtle elegance and complexity of great Burgundy, this is your Brunello."

Made from Sangiovese grown in the Piaggione vineyard. Beautiful bright middling red; aroma and flavor of red berries, herbs (angelica), and botanicals like sandalwood; texture is almost Burgundian, the combination of fine dark-chocolate tannins and fresh Sangiovese acidity is long and mouthwatering. If you can stand not to drink it now it will age for 15-20 years in finer vintages.