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## SALICUTTI BRUNELLO DI MONTALCINO 'TEATRO'

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**Region:** Tuscany, Italy

**Appellation:** Brunello di Montalcino DOCG

**Grapes:** 100% Sangiovese

**Farming:** Biodynamic

**Age of vines:** Planted in 1994

**Altitude, Aspect, & Soil Type:** 500 M, S, clay/sandstone/calcareous sand

**Typical Harvest Time:** Second half of September

**Maceration & Fermentation:** 25 days maceration, controlled low temperature fermentation in stainless steel with indigenous yeasts

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

**Finishing:** no fining or filtering

**Production:** 2,000 bottles annually

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### 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."

Brunello doesn't always live up to its high reputation, but Salicutti's from the 'Teatro' vineyard is superb. Classic bright red color; distinctive aroma and flavor of red fruits, spices, cedar/sandalwood, and expensive leather. Beautiful texture, very long finish, complex and intriguing wine that opens up like a peacock's tail on the finish, fresh acidity balancing the richness and intensity.