



Brunello di Montalcino 2007 D.O.C.G.



Opens with ethereal balsam notes of eucalyptus, hummus, dried fruit and dried mint. Beyond those elegant tones are sturdier layers of cured meat and savory spice. The wine shows bold concentration and thick power and firmness on the close. Let it age five more years. Drying mineral endnote. January 2012

