

**RATING:** 96 points  
**PRODUCER:** Salvioni   
**FROM:** Brunello di  
Montalcino,  
Tuscany, Italy  
**VARIETY:** Sangiovese  
Grosso  
**DRINK:** 2012 - 2024  
**ESTIMATED COST:** \$136-\$160  
**SOURCE:** WA, #183  
Jun 2009



Salvioni's 2004 Brunello di Montalcino is made in a style that brilliantly reconciles a modern approach in the vineyards (tiny yields, full phenolic ripeness) with a traditional approach to winemaking (long macerations, cask aging). An explosive, super-ripe wine, this Brunello flows from the glass with mesmerizing richness and stunning balance. The gorgeous red fruit carries through all the way to the finish, where flowers, tobacco and spices add further complexity. In many ways, Salvioni's Brunello di Montalcino is the region's equivalent to Giacomo Conterno's Barolo Cascina Francia, a wine with which it shares many attributes. Simply put, this is a gem from Giulio Salvioni, and it is not to be missed! Anticipated maturity: 2012-2024.

Importer: Vias Imports, New York, NY; tel. (212) 629-0200

*-Antonio Galloni*