

Brunello Riserva 2006

8 Mar 2012 by Walter Speller

Following yesterday's [What's new, Montalcino?](#) and tasting notes on [Brunello 2007](#), here Walter wholeheartedly recommends the Brunello 2006 Riservas. See also [Guide to Walter's Tuscan week](#) for links to all the other articles.

While [Montalcino](#) keeps on soul searching about what it really wants to be - a wine expressing its unique terroir, or everything to everyone (although this may well be the wish of only a minority within the region) - the 2006 Riservas should give a clue as to what needs to happen: absolutely nothing. One just needs to accept two things: not every terroir is outstanding, and vintage changes matter - otherwise we might as well resort to alcopops. So why try to insist, repeatedly and mistakenly, that these variations are a deficiency that requires compensatory measures? If Montalcino wants to be perceived as a fine-wine region, and the prices it asks for the wines seem to imply that, it must accept that not each and every wine can be a grand cru.

While last year the 2006 *normale* wines were uneven, the 2006 Riservas are on a completely different level. These are the wines to snap up and cellar because it will be a while before we see another superb vintage like this, with good extract, the proper alcohol level, ripe tannin and succulent acidity; in brief, a vintage with balance and ageing potential. Although the Consorzio has bestowed five stars on the [2007 vintage](#), just as it did on the 2006, 2007 will be a bigger, richer and more alcoholic vintage, if the wines I tasted two weeks ago are anything to go by. 2008 will, presumably, be more austere, while I expect 2009 and 2010 as well as 2011 to be more uneven than any of the previous vintages going back to 2006. And now that we are all getting more and more frustrated by the price hikes of French fine wine, Montalcino is a region that deserves every wine lover's full attention as even the most expensive of the crop are a bargain compared with Bordeaux and Burgundy, at least for the time being.

Of course not everything is glorious in 2006, and quite a few wines didn't emerge convincingly from the very long mandatory cask ageing (see below*) because they didn't have enough stuffing or the concentration in the first place. In several cases, prolonged hang time of the fruit on the vine has resulted in dried-fruit characteristics in the final wine, while sacrificing acidity. In combination with new oak, it made these wines look rather tired. A more rewarding strategy, at least from a quality point of view, would have been to resist the path of prolonged cask ageing (but of course this would have meant having to use the classification Rosso di Montalcino). Also, my recession tip would be not to buy new barriques every year.

The 2006 Riservas come in roughly two styles: the elegant school, with wonderful playfulness and extract on the palate and with a fragrant, muscular finish, and the powerhouses, which are richer, but nevertheless strike perfect balance. Both styles can give enormous drinking pleasure as well as ageing potential. And this is exactly what both styles deserve: to be locked up and forgotten about for a while. In the meantime, there is the richer, more forward style of the 2007 vintage to help bridge the waiting time.

*Brunello Riserva must spend a minimum of two years in oak and six months in bottle. Wines are not released until the sixth year after the harvest (including the harvest year). Brunello *normale*

must also spend at least two years in oak and may not be put onto the market before 1 January of the fifth year after the harvest (including the harvest year).

[Angelini, Vigna Spuntali Riserva 2006 Brunello di Montalcino](#) 16.5+ Drink 2013-2024

Medium ruby with broad orange-tinged rim. Fragrant and sweet fruit and with elegant palate weight. Very young. Fruit must have been late harvested – dried-fruit notes, but potential to age is there, no doubt. (WS)

[Antinori, Pian delle Vigne Riserva 2006 Brunello di Montalcino](#) 17.5 Drink 2014-2024

Concentrated ruby with a broader orange rim. Ripe and sweet with hint of cigar box and orange peel. Very round, mouthfilling fruit with just the right acidity. Very long and gentle and with lots of sweet extract. (WS)

[Banfi, Poggio all'Oro Riserva 2006 Brunello di Montalcino](#) 15.5 Drink 2012-2017

Concentrated deep ruby. At first vanilla and bacon, before it slowly opens up. Fruit seems a bit too candied, but palate weight is very elegant. Sweet, creamy finish. This could be much better. (WS)

[Barbi, Riserva 2006 Brunello di Montalcino](#) 16.5+ Drink 2014-2022

Deep ruby with very narrow orange rim. Very engaging, concentrated sweet cherry nose. Same concentration on the palate too. Potentially huge and with a very good aromatic spread. Needs more age. (WS)

[Bartoli Giusti, Comunali Riserva 2006 Brunello di Montalcino](#) 15 Drink 2012-2016

Dark ruby with orange tinges. Nice enough fruit, but with little overall complexity. (WS)

[Bellaria, Riserva 2006 Brunello di Montalcino](#) 14.5 Drink 2012-2014

Curiously dark and impenetrable with tiny orange rim. Slightly tired, oxidative browning apple and dry tannin. (WS)

[Biondi Santi, Villa Poggio Salvi Riserva 2006 Brunello di Montalcino](#) 16 Drink 2012-2018

Concentrated ruby with orange rim. Bit grubby and earthy. Horse saddle. Very old-fashioned, but on the palate much finer, elegant even. Dries out a little bit on the finish. Great, if unfulfilled, potential. (WS)

[Brizio, Riserva 2006 Brunello di Montalcino](#) 15 Drink 2012-2018

Medium ruby with broad orange-tinged rim. Very sweet and ripe with fruit-cake notes. Rich finish. Bold in its ripeness but doubtful if this will cellar well. (WS)

[Brunelli, Riserva 2006 Brunello di Montalcino](#) 17 Drink 2013-2024

Concentrated, still youthful-looking ruby. At first posh oak over very fine fruit. Very fresh and lively and with great balance and freshness. Very Pinot Noir-like and very hedonistic without ever losing the balance or becoming too big. A great representative for the 2006 vintage. (WS)

[Gianni Brunelli, Le Chiuse di Sotto Riserva 2006 Brunello di Montalcino](#) 18 Drink 2014-2026

Mid ruby with broad orange-tinged rim. Very elegant and serious nose underlaid by just the right amount of oak. Real depth and complexity here. Compact and young, with a muscular but fine structure. For the cellar. (WS)

Camigliano, Riserva 2006 Brunello di Montalcino 14.5 Drink 2012-2016

Concentrated ruby with orange tinges. Soft vanilla with hints of browning apple. Similarly advanced evolution on the palate. Looks tired – perhaps aged for too long? (WS)

Campogiovanni (San Felice), Il Quercione Riserva 2006 Brunello di Montalcino 15.5 Drink 2013-2019

Deep, almost dark ruby with orange tinge. Savoury, exotic spice. Very subdued. Hint of shoe polish. Much more focused and fruit driven on the palate with a good dose of tannin. Not the most complex, but satisfying. (WS)

Canalicchio di Sopra, Riserva 2006 Brunello di Montalcino 16.5 Drink 2014-2022

Concentrated deep ruby with narrow orange rim. Fruit marked by nutty oak but with real depth and lots of concentration. (WS)

Canneta, Riserva 2006 Brunello di Montalcino 15.5+ Drink 2014-2020

Quite dark ruby with orange rim. Savoury and oak notes and sweetly perfumed. Lovely fruit but dry tannins are playing up at the moment. Needs a couple of years to settle. (WS)

Cantina di Montalcino, Riserva 2006 Brunello di Montalcino 15 Drink 2012-2016

Mid to pale ruby with broad orange-tinged rim. Sweet, and not that complex. Not on the level of a riserva. Needs a more precise selection of fruit? (WS)

Capanna, Riserva 2006 Brunello di Montalcino 15 Drink 2012-2019

Deep ruby with orange tinge. Dusty oak nose and hints of cumin. Very sweet, almost rich. A touch candied on the finish. Quite commercial. (WS)

Caparzo, Riserva 2006 Brunello di Montalcino 15 Drink 2012-2018

Mid ruby with broad orange-tinged rim. Candied and savoury at the same time, with a very ripe and sweet finish. (WS)

Caprili, Riserva 2006 Brunello di Montalcino 14.5 Drink 2012-2016

Concentrated ruby with orange rim. Seems a tad volatile. Fruit is still quite compact and very sweet. Wads of drying tannin. (WS)

Castello di Velona, Riserva 2006 Brunello di Montalcino 15 Drink 2012-2017

Dark ruby with orange tinges. Nutmeg and new oak. Quite round and soft and opulent and with a good dollop of vanilla. A bit too much of a good thing. (WS)

Castello Romitorio, Riserva 2006 Brunello di Montalcino 16 Drink 2013-2022

Concentrated and still youthful-looking ruby. Youthful palate too, slightly dominated by oak tannins, but has the concentration and length to come through. (WS)

Cava d'Onice, Riserva 2006 Brunello di Montalcino 14.5 Drink 2012-2014

Expensive, etched-glass bottle. Deep ruby with orange tinge. Browning apple and underlying cherry. Looks like a victim of too long barrel ageing, and has now lost its freshness. Overly ambitious winemaking? (WS)

[Le Chiuse, Riserva 2006 Brunello di Montalcino](#) 17 Drink 2014-2022

Very dark and youthful-looking ruby. Oak seems to have the upper hand on the nose at this stage. A bit peppery too and the beginning of tar, with air more fruit. Multilayered palate with a fine, grainy tannic structure. Good length. Just very young. Ends warm. (WS)

[Donatella Cinelli Colombini, Riserva 2006 Brunello di Montalcino](#) 15 Drink 2012-2018

Deep ruby with orange rim. Very ripe and ever so slightly stalky. Saddle. Very mellow and round on the palate with ongoing stalky tannin. Seems ready now. (WS)

[Citille di Sopra, Riserva 2006 Brunello di Montalcino](#) 15 Drink 2012-2017

Deep ruby with orange rim. Lots of extract and sweet fruit, but without a lot of depth. Convincing length, nevertheless. (WS)

[Col d'Orcia, Riserva 2006 Brunello di Montalcino](#) 16 Drink 2014-2020

Deep ruby with orange-tinged rim. Bit stalky and developed with tobacco notes, but disappears with aeration. Multilayered fruit, but quite tannic. Wait. (WS)

[Collecceto, Riserva 2006 Brunello di Montalcino](#) 15.5 Drink 2012-2018

Youthful-looking mid ruby. Quite sweet and brooding, almost jammy even with a hint of oak. Popular, a bit crude, but there is potential here. (WS)

[Collemattoni, Vigna Fontelontano Riserva 2006 Brunello di Montalcino](#) 14.5 Drink 2012-2017

Concentrated maturing ruby with orange rim. A bit herbal on the nose. Very ripe, dried fruit and sweet finish. Big, drying tannin. (WS)

[Cupano, Riserva 2006 Brunello di Montalcino](#) 14.5 Drink 2012-2016

Medium, youthful ruby. Quite developed with fruit cake and a touch of browning apple and vanilla. Quite sweet and ripe. Too long in oak? Very popular and sweet. Lacks riserva quality. (WS)

[Fattoi, Riserva 2006 Brunello di Montalcino](#) 15 Drink 2013-2019

Mid ruby with narrow orange rim. More earthy than fruity. Herb liqueur, balsamic and with hints of nutmeg. Very slow and with rustic tannin, but enough concentration to keep it going. (WS)

[La Fiorita, Riserva 2006 Brunello di Montalcino](#) 15.5 Drink 2012-2018

Deep, still youthful ruby. Luxurious nose of ripe cherry fruit and oak, but not overwhelming. Quite mellow fruit but there is good acidity on the finish. Ever so slightly drying on the finish. Solid cru bourgeois level, if that comparison is something to go by. (WS)

[La Fornace, Riserva 2006 Brunello di Montalcino](#) 15 Drink 2012-2017

Concentrated ruby with orange-tinged rim. Nice, spicy Sangiovese nose but quite stalky on the palate and drying on the finish. Will the fruit hold up? Has this been aged for too long for the quality? (WS)

[Fornacina, Riserva 2006 Brunello di Montalcino](#) 15.5 Drink 2012-2018

Focused and sweet and with good depth. Perhaps not entirely the stuff riservas should be made of. (WS)

[La Fortuna, Riserva 2006 Brunello di Montalcino](#) 16 Drink 2012-2019

Mid ruby with orange-tinged rim. Lovely, gentle, concentrated red fruit with a fierce tannin structure. Quite soft, but the balance is struck. Just. (WS)

[La Fuga, Due Sorelle Riserva 2006 Brunello di Montalcino](#) 15 Drink 2013-2019

Concentrated youthful ruby. Very closed and slow to open up. More savoury than fruity. Round fruit impression with lots of tannin. Surprisingly integrated acidity. Very round except for the tannin. Lacks a bit of tension. (WS)

[La Gerla, Gli Angeli Riserva 2006 Brunello di Montalcino](#) 16 Drink 2012-2020

Very deep, almost opaque. Pronounced but noble oak nose. Looks like this is almost treated like a bordeaux. Mellow ripe fruit, and lots of grainy tannin. A little underwhelming. (WS)

[Lazzeretti, Riserva 2006 Brunello di Montalcino](#) 15 Drink 2012-2016

Deep ruby with broad orange rim. Rather closed. More balsamic than fruity. Seems a bit old-fashioned. This would have benefited from shorter oak ageing, and would have made a better straight brunello. Seems a little dried out. (WS)

[La Lecciaia, Riserva 2006 Brunello di Montalcino](#) 15 Drink 2012-2019

Deep ruby just beginning to show some orange tinge. Stalky but otherwise pretty closed on the fruit. Lots of stalky tannin, with underlying sweet fruit. Very embryonic. Dry finish. (WS)

[La Lecciaia, Vigna Manapetra Riserva 2006 Brunello di Montalcino](#) 16+ Drink 2012-2020

Deep ruby with orange tinges. Appealing ripeness and concentration. High acidity and more boldly tannic than the normal riserva of this estate and better balanced too. (WS)

[Lisini, Riserva 2006 Brunello di Montalcino](#) 17 Drink 2013-2022

Deep ruby with orange tinges. Tight and compact on the nose. Unwilling on the palate too, just very young. Aromatic length and mouthfilling, crunchy tannins. Complete and with a great future, but can be enjoyed already, after decanting it for a little while. (WS)

[Lisini, Ugolaia Riserva 2006 Brunello di Montalcino](#) 17.5+ Drink 2014-2022

Deep, still youthful-looking ruby, just beginning to open up on the rim. Fine cigar box and cherry nose. Full extract and mouthfilling. Quite hedonistic and multilayered. Lots of potential. (WS)

[Le Macioche, Riserva 2006 Brunello di Montalcino](#) 14.5 Drink 2012-2018

Mid crimson with orange rim, already quite developed. Lots of oak on the nose to wade through and which dominates the fruit. Less would certainly have been more. Not the best ingredient for a long life. (WS)

[La Mannella, Riserva 2006 Brunello di Montalcino](#) 15 Drink 2012-2018

Deep ruby with broad orange-tinged rim. Upfront oak, vanilla and cream and rich, almost dried fruit. Toffee-like. Too ambitious with the oak to match the soft, round fruit. Creamy finish just doesn't sit right. (WS)

[Marchesato degli Aleramici, Riserva 2006 Brunello di Montalcino](#) 15 Drink 2012-2017

Mid ruby already maturing with orange-tinged rim. Same evolved impression on the palate. Perhaps this never had the stuffing for a riserva? (WS)

Mocali, Vigna delle Raunate Riserva 2006 Brunello di Montalcino 15 Drink 2012-2020

Very concentrated, dark ruby with small rim. Very concentrated sweet cherry compote and rosehip. Very extracted on the palate too. Modern, if a bit short on identity. Touch alcoholic. (WS)

Mocali, Riserva 2006 Brunello di Montalcino 15 Drink 2012-2017

Mid ruby with orange-tinged rim. Rather chocolatey at first. Fruit is still looking for definition and shape. Perhaps just closed? (WS)

Molino di Sant'Antimo, Riserva 2006 Brunello di Montalcino 15 Drink 2012-2018

Deep, concentrated ruby with broader orange-tinged rim. Oak driven. Sweet fruit and big tannins. A bit rustic. (WS)

Oliveto, Riserva 2006 Brunello di Montalcino 14.5 Drink 2012-2016

Mid ruby with orange rim. Stalky and a bit unfocused, grubby even. Extracted and sweet and rustic. (WS)

Siro Pacenti, Riserva 2006 Brunello di Montalcino 16+ Drink 2014-2024

Quite deep and still youthful-looking ruby. Very sweet and earthy and a touch reductive. Iron. Brooding power. (WS)

La Palazzetta, Riserva 2006 Brunello di Montalcino 15 Drink 2012-2018

Deep ruby with broader orange rim. Spice, liquorice and round, round fruit. Bit more energetic on the palate with rustic tannin. Good concentration, but not entirely living up to the riserva tag. Ever so slightly stalky. (WS)

Palazzo, Riserva 2006 Brunello di Montalcino 15.5 Drink 2012-2019

Medium ruby with broad orange-tinged rim. A bit stalky and earthy and a touch leathery. Old school rusticity, but genuine too. Perhaps not riserva material. (WS)

Il Paradiso di Manfredi, Riserva 2006 Brunello di Montalcino 16.5+ Drink 2012-2020

Deep ruby, just beginning to show some orange. Quite a developed nose of rich fruit and black bread and hint of browning apple. Supple palate with good freshness and length. Old-school but with class. (WS)

Pian delle Querci, Riserva 2006 Brunello di Montalcino 15 Drink 2012-2018

Medium ruby already getting lighter. Nose marked by oak. Not amazingly complex fruit and quite soft on the finish. More a rosso than a riserva? (WS)

Piancornello, Riserva 2006 Brunello di Montalcino 15 Drink 2012-2020

Concentrated ruby with broad orange rim. Ever so slightly leathery. Ripe fruit of impressive concentration. Ends a bit too sweet and rich for my taste. (WS)

Pinino, Riserva 2006 Brunello di Montalcino 15 Drink 2012-2018

Concentrated ruby with orange rim. Sweet fruit-cake nose and a muted palate. Ends quite sweet but acidity just manages to pull the finish up. (WS)

La Poderina, Riserva 2006 Brunello di Montalcino 14.5 Drink 2012-2016

Deep ruby with small, orange rim. Very evolved and leathery. Seems already a bit tired. Big structure and quite austere finish. (WS)

Poggio Antico, Riserva 2006 Brunello di Montalcino 18 Drink 2013-2024

Concentrated and still youthful-looking ruby with just the beginning of orange. Savoury, oriental spice and marzipan on the nose, hints of dried fruit and cherry. Very subdued. There is concentration and length and coating tannin. Slow, with hidden power. Mouthfilling, aromatic finish. (WS)

Poggio dell'Aquila, Riserva 2006 Brunello di Montalcino 15 Drink 2013-2019

Medium evolved ruby with orange rim. Farmyard covering up the fruit. Very closed on the palate. Ends very rich and sweet, but reluctant to really open up to fruit. (WS)

Poggio il Castellare, Pian Bassolino Riserva 2006 Brunello di Montalcino 15.5 Drink 2012-2017

Deep ruby with orange rim. Quite evolved nose with hints of tar, but lovely elegant palate weight and expression. Quite tannic, though. Mid-term drinking only, it seems. (WS)

Poggio Rubino, Riserva 2006 Brunello di Montalcino 14.5 Drink 2012-2017

Medium ruby beginning to mature, with broad orange-tinged rim. Very creamy and soft and round and a touch overripe. No real pedigree. (WS)

Il Poggiolo, Beato Riserva 2006 Brunello di Montalcino 16 Drink 2014-2022

Quite dark ruby with orange tinge. Sweet and already quite accessible with a pinch of new oak. Stubborn tannins playing up on sweet sour cherry finish. Touch harsh at the moment, needs more time, but there is length. (WS)

Il Poggiolo, Il Mio Brunello Riserva 2006 Brunello di Montalcino 17 Drink 2014-2022

Deep concentrated ruby with orange tinge. Heady cherry and blood-orange nose. A tad more depth on the nose than the Beato. Great acidic tension and ongoing powdery tannin. Juvenile and needs time, but has good potential. (WS)

Il Poggione, Vigna Paganelli Riserva 2006 Brunello di Montalcino 17.5+ Drink 2014-2024

Very deep, almost impenetrable, with very small rim. Real riserva quality with good balance and freshness. Lots of concentration without going over the top and with grainy tannin that still needs to be absorbed. Touch alcoholic, otherwise complete. (WS)

Quattroventi, Riserva 2006 Brunello di Montalcino 15.5 Drink 2012-2019

Deep ruby with orange tinge. Opulent and concentrated with a hefty dose of tannin. Not the most polished, but with lots of power. (WS)

Querce Bettina, Riserva 2006 Brunello di Montalcino 14.5 Drink 2012-2016

Youthful-looking medium ruby. Quite marked by oak and fruitcake notes. Looking ever so slightly tired. (WS)

La Rasina, Riserva 2006 Brunello di Montalcino 14.5 Drink 2012-2018

Very deep and almost impenetrable ruby. Evident new oak, lots of vanilla but fruit copes admirably.

A bit too commercial and international on the palate with a finish dominated by drying oak tannin. At least at this stage. Could be fresher. (WS)

Renieri, Riserva 2006 Brunello di Montalcino 15 Drink 2012-2019

Deep ruby with orange tinge. Herb liqueur and meaty notes. Rich cherry-fruit palate cut through by acidity. Very extracted. Not for the fainthearted. Ends warm. (WS)

San Filippo, Riserva 2006 Brunello di Montalcino 15 Drink 2012-2017

Medium maturing ruby, with broad orange rim. Stalky and herbal at first. Sweet and ripe but lacks tension and contrast to be really engaging. Doesn't have the class of a true riserva. (WS)

San Lorenzo, Riserva 2006 Brunello di Montalcino 16.5 Drink 2013-2022

Medium bright ruby with broad orange-tinged rim. Stubborn nose, but palate shows freshness and crunchy red fruit. Refreshing. (WS)

San Polino, Riserva 2006 Brunello di Montalcino 17 Drink 2014-2024

Concentrated ruby with orange-tinged rim. Lots of stuffing and richness and great balance. Youthful appeal, but deserves to be laid down. (WS)

San Polo, Riserva 2006 Brunello di Montalcino 15.5 Drink 2012-2020

Concentrated still youthful-looking ruby. Sweet, rich, open knit and very ripe. Good dose of acidity to keep it together. Opulent, sweet finish. (WS)

Sassodisole, Riserva 2006 Brunello di Montalcino 14.5 Drink 2012-2016

Concentrated ruby with orange rim. Sweetly perfumed with hints of exotic, dry spice. Slightly bitter tannin. Lacks complexity and freshness. (WS)

Sesta, Riserva 2006 Brunello di Montalcino 15.5 Drink 2014-2018

Palish ruby with broad orange rim. Very ripe but with a good dose of acidity. Youthful and concentrated and quite rich. Ends warm. (WS)

Sesti, Phenomena Riserva 2006 Brunello di Montalcino 17.5+ Drink 2013-2022

Maturing mid ruby with broad orange. Brooding, savoury and exotic spice. Generous and with lots of concentration. Very elegant palate weight. A slow burner. Very long. (WS)

Solaria, Riserva 2006 Brunello di Montalcino 15 Drink 2012-2017

Mid ruby with orange rim. Genuine, very ripe but shows some real depth. Acidity creeps up on a sweet finish. (WS)

Talenti, Riserva 2006 Brunello di Montalcino 15.5 Drink 2014-2020

Concentrated ruby with orange rim. Stalky and sweet. Very subdued and tight but showing richness on the finish. Quite dry! (WS)

Tassi, Franci Riserva 2006 Brunello di Montalcino 14.5 Drink 2012-2016

Mid ruby with broad orange rim. Lifted, with hints of shoe polish. Sweet. A bit too simple for a riserva. (WS)

Terre Nere, Riserva 2006 Brunello di Montalcino 15 Drink 2012-2017

Evolved mid ruby with broad orange rim. Meaty and sweet. Not the most complex but elegant weight. (WS)

Tiezzi, Riserva 2006 Brunello di Montalcino 15 Drink 2012-2017

Deep ruby with orange rim. Very meaty and savoury. Sweet fruit shows up on the palate followed by drying tannin. (WS)

Uccelliera, Riserva 2006 Brunello di Montalcino 16.5 Drink 2014-2022

Very deep, almost opaque ruby with orange rim. Heady, sweet and ripe. Baking spice. Rich but well balanced with lively acidity and heaps of tannin. Very, very concentrated. (WS)

Verbena, Riserva 2006 Brunello di Montalcino 15 Drink 2012-2017

Concentrated ruby with orange-tinged rim. Exotic fruit and very pronounced raspberry. Seems ever so slightly artificial. Wonder how this is going to pan out. (WS)

La Vigna, Riserva 2006 Brunello di Montalcino 14.5 Drink 2012-2017

Very dark ruby with orange rim. Quite stinky and not really focused. Bit grubby and overripe on the palate as well as nose. (WS)

Villa i Cipressi, Riserva 2006 Brunello di Montalcino 15 Drink 2012-2019

Medium deep youthful ruby. Fruit seems to have been pushed for full ripeness making this quite a rich wine, but at the cost of balance. (WS)

Villa Le Prata, Riserva 2006 Brunello di Montalcino 15 Drink 2012-2017

Very dark with narrow orange rim. High pitched and very sweet nose of strawberry jam. A bit over the top. (WS)