



WOODWINTERS  
wines and whiskies

# Brunello

## 2016 vintage offer

*'The eagerly anticipated 2016 vintage delivers on its promise in abundance. Power, elegance and a classic purity of fruit offering wonderful depth and linearity. Without doubt the best vintage since the lauded 2010 with perhaps even more aromatic nuance to the fruit.'*



## Brunello 2016 vintage offer

*'Brunello from 2016 and Brunello Riserva from 2015 are poised for long-term success, they will undoubtedly be remembered as important highlights on a long timeline of vintages. These are career-defining wines for many estates and for the appellation as a whole.'*

Monica Lerner, The Wine Advocate

The first recognized DOCG (in 1980), the Sangiovese Grosso wines from Montalcino hold a lofty position in Italy's fine wine firmament. Modern viticulture, with increasing focus on understanding individual sites and skilled and ever more considered winemaking, continues to improve the quality of the wines produced each year. They take their place amongst the collectible wines of the world.

We have tasted a wide selection from a range of our favourite producers and are delighted to offer wines from 9 amazing estates. They represent the strengths of this exceptional vintage - current drinking pleasure and superb ability to improve.

### Vintage report

The eagerly anticipated 2016 vintage delivers on its promise in abundance. Power, elegance, classic purity of fruit, depth and linearity, undoubtedly the best vintage since the lauded 2010 with perhaps more aromatic nuance to the fruit.

This was a growing season remarked as ideal by many producers. 2016 started out with a large amount of precipitation from January through February to build water reserves. A cool and dry spring saw a late budbreak. Rainy conditions from the end of April into May and early June were offset by cooler temperatures than usual, slowing vine growth and tempering yields. Equally importantly, good ventilation (for both northern and southern producers) promoted vine health and kept rot at bay. The summer months were warm but never hot - a vintage of almost scripted consistency. There were no dramatic swings, other than the strong diurnal shifts between day and night, which also helped in the healthy maturation of fruit. The autumn months and into harvest continued this theme with temperate and dry conditions, save for a large rainstorm in the middle of September. Producers in warmer locales picked just prior to these rains, while others were able to comfortably wait for dry conditions to return.

Since 2018 the chatter from producers has been that this was to be a special vintage from Brunello. These are wines to buy for now with confidence that they will continue to deliver improving pleasure over the next 10 - 15 years and a great life beyond. No subsequent vintage has the promise that the 2016s exhibited and have now largely fulfilled. Are they better than the 2010s? At the very least they are the equal and perhaps the progress made by the producers has seen improved fruit treated with more finesse. And with no obvious qualitative successor vintage the time is ideal to stock up for the coming few years drinking.

All prices are quoted per case under bond excluding duty & vat

To place your order contact: [rodney@woodwinters.com](mailto:rodney@woodwinters.com), [shane@woodwinters.com](mailto:shane@woodwinters.com)

# Piombaia



Piombaia is located in the heart of the historical production area of Brunello di Montalcino, with 12 hectares of vineyard that extend around the winery 'Piombaia', to the southwest of Montalcino, on the road for Sant' Angelo in Colle, and around the "La Crocina", located on the road from Montalcino to Sant' Antimo. Both are owned by the Rossi-Cantini family. This is one of the highest areas of Montalcino and the vineyards are located at an altitude that varies from 400 to 600 mt asl - the second highest in the DOCG. They favour the production of elegant, ethereal wines with long refinement in bottle and are in conversion to biodynamics, with the aim of safeguarding the harmony between nature, earth and man, promoting fertility and vitality of the soil, flora and fauna in the vineyards. The fermentation cellar is strategically located in the middle of the vines so as to guarantee the least stress possible to the grape. After a 60 day fermentation with wild yeasts in stainless steel the wine aged for 45 months in 30hl cask and 4 months in barrel. All organic grapes from vineyards farmed to biodynamic principles.

## Brunello 2016

*Still showing a tightly wound dense corona of plush aromatics this is a long and black-fruited delight. Dark ruby compact colour, the nose is young and brooding with layers of dark chocolate infused cherries, cherry liqueur, cocoa powder, liquorice, leather, dusty clay with a great balsamic & pomegranate twang. The high altitude vineyards give the wines breadth, lift and lovely acidity which balances out the weighted tension of the tannins. Very long on the palate delivering a savoury and progressive hit of blueberry and blackberry sorbet tones through to the long finish. This is opening up now after its recent bottling and its fine balance drinks well from the outset with the layers of structured fruit, tannin and glorious technicolour freshness sure to combine and develop superbly.*

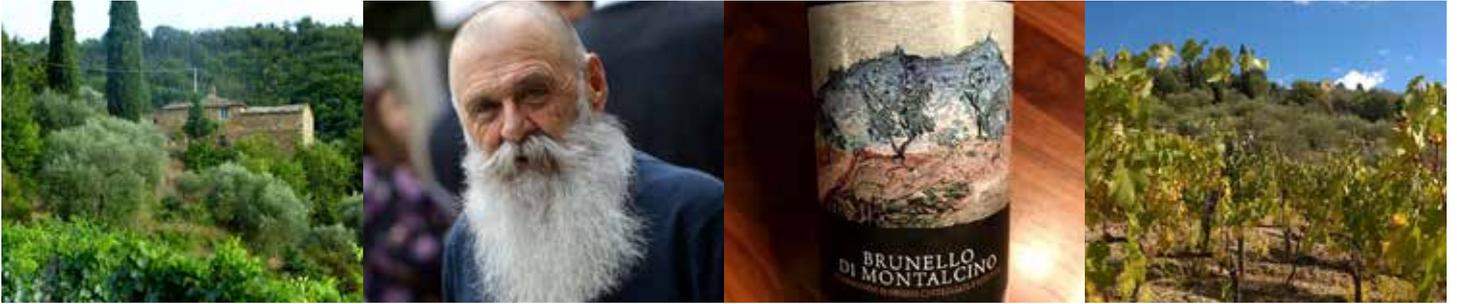
Alessio Guida, Classica.it

---

wine	vintage	case of 6
<b>Brunello di Montalcino</b>	<b>2016</b>	<b>162.00</b>

---

# Albatreti



The Albatreti winery was founded by Gaetano Salvioni, a graduate of Fine Art from Florence University and cousin to the world-famous Giulio Salvioni (La Cerbaiola). Gaetano's father and mother owned small properties in the surroundings of Montalcino so viticulture and winemaking have always been a significant part of their lives. The property was almost abandoned after the great frost of January 1985 when about 1000 olive trees were killed by the polar temperatures. Only a small vineyard (0.15 ha), high density planted, resisted the frost. Gaetano and his wife, from whose family the property originated, decided to shift the production to grapes and wine. Alongside the small old vineyard in 1999 they planted 2.5 hectares of Sangiovese, followed by another 2 hectares few years later.

Around 450 cases of the Brunello di Montalcino are produced. Aging is split between 10 months in 1hl cask and 3 years in 6,5hl botti.

## Brunello 2016

*As we would expect from the traditional style of Gaetano this is one which will blossom and reward after some time in the cellar. This is lifted and graceful yet somehow reticent and deliciously angular at the same time. Menthol and blackberry with dusty black olive acids, sour cherry and saturated black and red fruits carried by structured and lengthy tannins. Set aside to blossom, this is destined to become the cultured mix of generous rustic charm, crushed and fresh fruits and gracious warmed herbs that it promises.*

WoodWinters team

---

wine	vintage	case of 6
<b>Brunello di Montalcino</b>	<b>2016</b>	<b>195.00</b>

---

# Altesino



The Altesino winery is located on the northern side of Montalcino, yet it farms vineyards throughout the north, south and eastern parts of the region, with elevations ranging from 180 meters in the east, up to 300 meters in the north on the hill of Montosoli. Consulting enologist, Paolo Caciorgna, believes that it's within the diversity of their many different terroir that they are able to succeed in most vintages, a comment that is validated by the straight Brunello and Riserva of the house. Their range of Brunello, all of which come from a different blending of vineyards, or just the one in the case of Montosoli; all share the same process of *élevage* in the winery. From the Brunello, through the Montosoli and also the Riserva, the wines are refined for a total of twenty-four months in large Slavonian oak casks.

## Brunello 2016

*Remarkably pretty and poised yet packed full of potential, the 2016 Brunello di Montalcino lifts with grace and elegance, showing dusty roses, wild strawberry, white smoke and hints of wet stone. It's silky and refined, with cooling acids and minerals giving way to savoury red berries and spice. Energy remains high, even as fine tannins create a classically dry and youthful expression, tapering off to violet florals, mocha and a hint of licorice that seems to linger for well over a minute. This is deceptively drinkable today, yet it has all of the necessary components to gain in weight and complexity over a decade or more of cellaring.*

94 Points, Eric Guido, Vinous, Nov 2020

Other rating:

95+ Points, Monica Larner, The Wine Advocate, Nov 2020

## Brunello Montosoli 2016

*Original Single Vineyard Brunello, first produced 1975, 5ha NE of Montalcino 350- 400m on what is the 'true' Montosoli terroir as opposed to the now-expanded limits of the name.*

*The 2016 Brunello di Montalcino Montosoli pulls you close to the glass with a captivating display of candied citrus rinds, incense and dried roses giving way to rich cherry sauce and a hint of brown spice. It's deeply textural yet youthfully dense, as it first cools the palate with lavender and ripe dark red fruits; yet beneath is a layer of grippy tannins that close the wine down. Notes of licorice, black tea and purple florals linger on the youthfully chewy finale. The 2016 is just a baby today, and it will need a number of years to come fully into focus – but it will be worth the wait.*

96 Points, Eric Guido, Vinous, Nov 2020

Other rating:

95+ Points, Monica Larner, The Wine Advocate, Nov 2020

---

wine	vintage	case of 6
<b>Brunello di Montalcino</b>	<b>2016</b>	<b>183.00</b>
<b>Brunello di Montalcino Montosoli</b>	<b>2016</b>	<b>312.00</b>

---

# Canalicchio di Sopra



Francesco Ripaccioli continues his work to further define the unique parcels within each of his vineyards, and to use them accordingly to create wines that are unmistakably Northern Montalcino in character with stunning balance and structure. A product of this zone's cooler nights and less intense light and galestro soil of the Canalicchio Cru are paired with the holdings on the renowned Montosoli cru – in 2016 the Brunello was 60/40 Montosoli / Canalicchio. Wines ferment in stainless steel then age in 2.5 and 5hl casks for 36 months.

## Brunello 2016

*The 2016 Canalicchio di Sopra Brunello di Montalcino is flat-out stunning, remarkably vibrant and an almost-ethereal expression. There's an exotic citrusy tinge to its ripe black cherries, taking on hints of sage, cedar and allspice, all grounded by moist earth tones. It's focused and remarkably pure with a noticeable inner sweetness to the red and hints of blackberry fruit, all cast across a silky, feminine frame. The structure builds like a crescendo, as minerals fade to youthful tannins. Juicy acids maintain perfect balance from start to finish, making for a surprisingly fresh expression yet with amazing length. There's simply so much going on here, and there are promises of more good things to come.*

95 Points, Eric Guido, Vinous, Nov 2020

Other rating:

95 Points, Monica Lerner, The Wine Advocate, Nov 2020

## Brunello Casaccia 2016

*Lifting up with gorgeous floral perfumes and hints of white smoke, the 2016 Brunello di Montalcino La Casaccia from Canalicchio di Sopra keeps you at the edge of your glass. It opens up with a dark and dramatic display of balsamic-tinged black cherry, sage and Indian spice, contrasted by savoury notes of tobacco, rich earth tones and flowery undergrowth. There's an amazing density of fruit here, offset by salty minerals, zesty acids and a hint of sour citrus. The textures are velvety-smooth, yet the expression remains feminine and lifted. In fact, you can hardly notice its underlying tannic heft until it's too late, as the 2016 La Casaccia seems to youthfully fold in on itself, halting the expression but promising over a decade of further development.*

98 Points, Eric Guido, Vinous, Nov 2020

Other rating:

95 Points, Monica Lerner, The Wine Advocate, Nov 2020

---

wine	vintage	case
<b>Brunello di Montalcino</b> (6x75cl case)	<b>2016</b>	<b>210.00</b>
<b>Brunello di Montalcino Casaccia</b> (3x75cl case) <b>ON ALLOCATION</b>	<b>2016</b>	<b>270.00</b>

---

# Le Chiuse di Sotto - Gianni Brunelli



Brother and sister team Laura and Adriano Brunelli bought back their father's old property – Le Chiuse di Sotto – to the north of Montalcino in 1987 with its 2ha of Sangiovese. They added the 4.5ha of Podernovone on Montalcino's South-Eastern slopes in the mid 90s where they completed their ecological winery, using modern solar along with some ancient Etruscan building methods to sustainably limit the building's carbon footprint. The Brunello spends 24 – 30 months in 35 & 30 hl casks with 17,000 bottles produced. As Eric Guido of Vinous succinctly puts it – 'The fact is that Brunelli continues to wow, bringing balance and purity to the table by blending north and south. These are wines that no lover of Montalcino should be without'.

## Brunello 2016

*The Gianni Brunelli Le Chiuse di Sotto 2016 Brunello di Montalcino is a stunning wine with so much vitality, life and energy. It shows a brazen level of clarity and frankness. If you seek the truth in Sangiovese, I think you find it here. This Brunello unfolds to lasting purity, elegance and length. It is luminous and radiant. When tasted next to the 2015 Riserva from this estate (something I did on multiple passes), I continued to recognize the lifted and exciting personality of this wine next to the broader and heavier character of the Riserva. This Brunello shows extreme precision and focus, both to the bouquet and the mouthfeel. Wild berry, blue flower and licorice converge to perfection, and it's impossible to beat this quality at this price.*

100 Points, Monica Lerner, The Wine Advocate, Nov 2020

Other rating:

96+ Points, Eric Guido, Vinous, Nov 2020

## Brunello Riserva 2015

*The 2015 Brunello di Montalcino from Gianni Brunelli didn't leave much room for improvement; yet somehow the Riserva manages to take things to a whole new level. The bouquet alone is absolutely stunning, as you could sit with this glass for an hour and never grow tired of taking in its mix of sweet wild herbs, dusty florals and bright cherry fruit. Sage, lavender, spiced orange and flowery undergrowth complete this already-dazzling expression. It's deep and silky, verging on fleshy but not quite, as a tactile mix of acids, minerals and fine tannin settle in. That said, while the 2015 Riserva is classically structured and dry, it prioritizes purity of fruit above all else, seeming to hover upon the senses and never grow tiring. Fans of Gianni Brunelli will be very happy to have a few of these resting in the cellar. The Riserva is typically made from a higher percentage of fruit from the Olmo vineyard at Podernovone in the south balanced out by a parcel from Le Chiuse in the north, which adds freshness. It then spends up to forty months in a combination of twenty-five to thirty-hectoliter barrels.*

97 Points, Monica Lerner, The Wine Advocate, Nov 2020

Other rating:

97 Points, Eric Guido, Vinous, Nov 2020

---

wine	vintage	case of 6
Brunello di Montalcino - ON ALLOCATION	2016	330.00
Brunello di Montalcino Riserva	2015	360.00

---

# Mastrojanni



Founded in 1975 in the hamlet of Castelnuovo dell'Abate to the South East of Montalcio by the purchase of the San Pio & Loreto estates. Now owned by the Illy family of coffee fame who have spared no expense and made significant investment over the years. In 2018, they acquired 12 new hectares of land (with both vineyards and forest), and in 2020 the winery unveiled a new bottaia, or cellar room, with traditional oval and circular aging casks. The Brunello & Vigna Loreto spend 36 months in a mix of 16, 33 & 54 hl casks.

## Brunello 2016

*The Mastrojanni 2016 Brunello di Montalcino is dark and velvety in appearance, boasting rich fruit concentration. The bouquet shows dried cherry, blackberry, spice, leather, tar and all the good things you get when Brunello lives a trouble-free childhood in the winery. I recall the 2015 vintage showing enhanced density and richness, and this wine unfolds in a very similar manner. Perhaps the difference between the two vintages is more clearly enunciated in terms of mouthfeel. This 2016 vintage gives the impression of being more linear, tight and structured. Elegant mineral tones define the long and polished finish of this 55,000-bottle release.*

95 Points, Monica Lerner, The Wine Advocate, Nov 2020

## Brunello Vigna Loreto 2016

*The Vigna Loreto, located on the slope in front of the Mastrojanni winery, is the estate's showpiece vineyard, not only because it is positioned in full view of incoming visitors but also because of its ideal southeast-facing exposures. It is 1.58 hectares in size and has pebbles and tufo. The 2016 Brunello di Montalcino Vigna Loreto (with 8,000 bottles produced) is awash in sunlight and Tuscan luminosity, resulting in a ripe and fruit-forward Brunello that never shies away in terms of richness or intensity. Indeed, the wine delivers a special level of power that transcends the bouquet and the palate, resulting in dark fruit, spice, leather, cured tobacco and rosemary essence. The tannins are firm but integrated and otherwise tucked into the ample flesh of the wine.*

97 Points, Monica Lerner, The Wine Advocate, Nov 2020

Other rating:

95 Points, Eric Guido, Vinous, Nov 2020

---

wine	vintage	case of 6
<b>Brunello di Montalcino</b>	<b>2016</b>	<b>228.00</b>
<b>Brunello di Montalcino Vigna Loreto</b>	<b>2016</b>	<b>408.00</b>

---

# Tenuta Buon Tempo



Tenuta Buon Tempo is located in the far southern corner of Montalcino, called Castelnuovo dell'Abate, an area with a unique vocation for winegrowing. The 26 hectare property is composed of vines, olive trees and woods and slopes down to the Orcia river on the border that marks the end of the appellation. In the early 1990's, 12 hectares were chosen from the best area for planting vines. Farmed organically since the beginning of the project, the conversion was certified from 2018 after a few years of testing and seeing a consistent improvement in the quality of the fruit and the environment of soils, plants and air.

These ambitious goals of proprietor Per Landin are applied with a combination of hard work in the vineyard, investing heavily in the cellar and thanks to the collaboration of a dedicated team guided by Alberto Machetti with the help expert consultants Attilio Pagli and Stefano Bartolomei.

The vinification takes place in temperature controlled stainless steel tanks with native yeasts and a long maceration of four weeks. Then the vast majority of the wines is aged for three years in large Slavonian oak casks (20-35 hl) and the rest in second passage French oak barrels. After natural clarification by decantation in stainless steel it is bottled and then rests for a minimum of six months before release.

## Brunello 2016

*The 2016 Brunello di Montalcino from Tenuta Buon Tempo mixes wild strawberries with hints of plum, sweet herbs and flowery undergrowth. It's soft and soothing at first, ushering in ripe red/black fruits with cooling acids and minerals, which creates a lifted and refined expression. This turns very floral and classically dry through the finale, with hints of sweet spice and licorice resonating above a coating of fine-grained tannins. The 2016 Tenuta Buon Tempo gains volume and depth the longer it sits in the glass, leading me to believe that the best is yet to come.*

93 Points, Eric Guido, Vinous, Nov 2020

---

wine	vintage	case of 6
<b>Brunello di Montalcino</b>	<b>2016</b>	<b>150.00</b>

---

# Castiglion del Bosco



Castiglion del Bosco, one of the founding members of the ‘Consorzio del Vino Brunello di Montalcino’ established in 1967, starting producing wine in 1954. Purchased by Massimo Ferragamo in 2003, Castiglion del Bosco has been revitalised, after major investment in the vineyards and winery, and has now been restored to its position as a leading Brunello estate. The estate is located in the Val d’Orcia National Park, a UNESCO world heritage site, to the north west of Montalcino, near Buonconvento. Its isolated location, away from other producers and sources of pollution, makes organic cultivation possible.

Locally trained oenologist, Cecilia Leoneschi, who has been working at the winery since 2003 oversees the vineyards and the cellar. Today, the estate produces a refined style of Brunello, while expressing the inherent character of the grapes.

The estate’s 62 hectares of vineyards (51 of which are permitted for Brunello production) extend over two areas of the property. Located between 350-460 metres above sea level, the spectacular ‘Capanna’ vineyard, from which the Brunello di Montalcino is produced, covers 42 hectares facing south/south west towards the Tyrrhenian coast. The micro-climate is strongly influenced by the sea with hot, dry summers and a constant breeze that reduces humidity. The Brunello spends 24 months in mixture of French oak barriques and 30-50 hl barrels.

## Brunello 2016

*The 2016 Castiglion del Bosco Brunello di Montalcino really stands out with its vivid display of crushed raspberries, lavender and clove. Further depths are found with each swirl, adding mentholated herbs and flowery undergrowth. It’s dense and dark-fruited, enveloping the palate with notes of black cherry, plum, exotic savoury spice and minerals. This is soothing and pliant in spite of the 2016’s youthful state, balancing brisk acids and fine tannins to create a push and pull of structural tension. The symmetry here is spellbinding, and everything is in the right place for a long and fruitful evolution over the next ten to fifteen years. Tasted twice with consistent results.*

95 Points, Eric Guido, Vinous, Nov 2020

94 Points, Monica Larner, The Wine Advocate, Nov 2020

---

wine	vintage	case of 6
<b>Brunello di Montalcino</b>	<b>2016</b>	<b>195.00</b>

---

# Argiano



Argiano dates back to 1580 with the Pecci family of Siena and in 1967 Argiano was one of the founder members of the Consorzio di Brunello. In 1992 Contessa Noemi Marone Cinzano bought the estate, engaging the world-famous oenologist Giacomo Tachis (creator of Sassicaia, Tignanello and Solaia) who extended the vineyards and modernised the cellars. In 2013, André Esteves, a Brazilian financier bought Argiano and has provided funds for further updating of the entire estate. New cellars have been built, the villa is undergoing extensive renovation and the vineyards have been mapped into six separate zones by the acclaimed Chilean terroir consultant Pedro Parra. As a consequence of the switch to organic methods, the bee population has soared throughout the estate. Both the Brunelli ferment naturally in cement tank and age slowly in oak (a mix of 10/15/30/50 hl for the Brunello, 10 /15hl for Suolo) for 30 months. The Vigna del Suolo comes from a single vineyard, the oldest of the estate at around 55 years and is only made in the very best vintages.

## Brunello 2016

*The 2016 Argiano Brunello di Montalcino shows sweet herbs and tobacco with hints of mocha and cedar spice box. It's silky in texture, coasting across a medium-bodied frame while giving way to tart red berries, with grippy tannins mounting toward the close. A cooling wave of minty herbs and licorice adds much needed freshness, bringing the 2016 into balance throughout the youthfully structured finale. While this was hard to read and quite backward upon opening, it blossomed beautifully in the glass over time.*

94 Points, Eric Guido, Vinous, Nov 2020

Other rating:

94 Points, Monica Lerner, The Wine Advocate, Nov 2020

## Brunello Suolo 2016

*This special single-vineyard wine comes from a 3.5-hectare site with vines 50- or 60-something years old. The Argiano 2016 Brunello di Montalcino Vigna del Suolo (with only 5,000 bottles produced) opens to warm earthy notes that evoke the name of the wine: "vineyard of the soil." The fruit comes through in a second wave with dried raspberry, cassis and dried cherry. But that theme of earthiness permeates the entire experience and is evoked in the powdery dryness of the tannins too. These traits are characteristic of cement fermentation, which this wine does complete, but also of the calcareous marl soils of the site. This is an elegant wine that most certainly needs extra bottle time to gain in depth and volume. A special collaboration with tonnellerie Taransaud was started to create the custom 10-hectoliter oval casks used to age this 5,000-bottle production.*

96+ Points, Eric Guido, Vinous, Nov 2020

Other rating:

96+ Points, Monica Lerner, The Wine Advocate, Nov 2020

---

wine	vintage	case of 6
Brunello di Montalcino	2016	156.00
Brunello di Montalcino Suolo - ON ALLOCATION	2016	540.00

---



## Terms and Conditions

1. Prices quoted are per case under bond, i.e. exclusive of duty and VAT.
2. Under bond deliveries will be charged at cost where applicable.
3. Customers wishing to have their order delivered to non-bonded premises should notify us when placing their order, and will be invoiced for duty, VAT & delivery at cost accordingly.
4. Wines remain available whilst unsold.
5. Payment by bank transfer. Remote card transactions 1.5 % surcharge.
6. Wines expected April 2021.