



WOODWINTERS
wines and whiskies

Brunello

2017 vintage offer

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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 wine-making, 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 the following amazing estates. They represent the strengths of this exceptional vintage - current drinking pleasure and superb ability to improve.

Vintage report

Following the lauded 2016 vintage was always going to be interesting and for many the warm weather of 2017 lived up to the challenge. As we know, whilst weather plays an important role in the creation of great wines, site location and the skill of the winemaker are just as telling.

The tale of 2017 was of an extremely hot and dry summer, challenging for many to retain the freshness required to balance the power of Montalcino Sangiovese and create hallmark Brunello. Help was needed in the form of north facing vineyards, altitude, aeration and the hand of the grower to farm with the season in mind and harvest as required. Interestingly, given the alcohol levels were fairly contingent with the 2016s, perhaps the wines just got there a little sooner and the key was preserving those tones of freshness. This is a vintage that can deliver great pleasure for early to medium drinking with ripe & exotic fruit flavours, dark but not overly brooding.

According to Francesco Ripaccioli of Canalicchio di Sopra, an early September rain shower in his Northern area and the onset of cooler temperatures provided producers with what was described as 'the three weeks preceding the harvest were, in fact, those of a great vintage'. His logic is that, although the fruit was heavily affected by the dry and warm conditions of the summer, it had ample time to regain balance over this time period. During our tasting he also noted that unlike the other markedly warm vintage of 2003, the 2017s were more balanced. This was due to 2002 being very wet so, when the warm weather of 2003 arrived the vines took off, being very advanced when the decidedly warm summer arrived. In comparison, 2016 was balanced and dry so the vines developed more slowly into the warmth of 2017.

Alongside these is some limited availability of the newly released Riservas from 2016.

Here we present a selection of those successful wines.

All prices are quoted per case under bond excluding duty and vat, or Duty Paid inclusive of VAT

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Canalicchio di Sopra



Francesco Ripaccioli continues his work to further define the unique parcels within each of his vineyards, using 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, less intense light and galestro soil of the Canalicchio Cru are paired with the holdings on the renowned Montosoli cru. Francesco opted not to make his Brunello di Montalcino Riserva in 2017, citing the challenges of the vintage that was very hot and dry. Instead, fruit that would have gone toward the Riserva, like the excellent Sangiovese from his Vigna Vecchia Mercatale, went to his annata Brunello di Montalcino instead. He also focussed on the 2017 Brunello di Montalcino La Casaccia. This greater understanding of what can and cannot be accomplished in any one vintage comes from an ongoing effort to study and identify the individual growing sites throughout the property. Francesco has been working hard in this direction for the past 10 years.

Brunello 2017

'As you drive downhill from the hamlet of Montalcino on its north side, you pass the Canalicchio di Sopra winery, which is located in a shallow, sun-lit basin of vines. This estate is meticulous and studied in its wine-making philosophy, and the 2017 Brunello di Montalcino is an expression of that concentration. This warm-climate Brunello reveals awesome purity and intensity with wild cherry, almond and lilac spread over a tonic, mid-weight finish. This wine awards plenty of elegance in a vintage that was not easy and not prone to such nuance. Production is exactly 39,989 bottles'. 2024 - 2040

94 Points, Monica Larner, The Wine Advocate, Feb 2022

Other rating:

92 Points, Eric Guido, Vinous, Jan 2021

Brunello Casaccia 2017

'This is a relatively new addition to the Canalicchio di Sopra portfolio, and even its modern graphic label design represents a break from the rest of the line, which has more nostalgic labels that feature Montalcino's medieval main square. The 2017 Brunello di Montalcino La Casaccia takes a little longer to open, but it ultimately reveals the elegance and energy that comes with the house style. Wild cherry, ash and balsam herb drive a long, very polished finish. The La Casaccia site is distinguished by mineral-rich clay soils, which give this wine its power and density. Production is limited to 4,133 bottles in this vintage'. 2024 - 2040

96 Points, Monica Larner, The Wine Advocate, Feb 2022

Other rating:

95+ Points, Eric Guido, Vinous, Dec 2021

Brunello Riserva 2016

'Canalicchio di Sopra is faithful to the concept of Riserva, and there is always a marked, but proportional, stylistic difference between this wine (which is aged for 36 months in Slavonian casks) and the annata release. This is exact how it should be. Riserva is an extension of annata, not an exaggeration of it. From a classic vintage, the 2016 Brunello di Montalcino Riserva is a special and highly collectible bottle. It shows depth and profound fruit with bright cherry, plum and crushed flower. It also manages greater concentration and density while maintaining its graceful personality. You'll need to add quite a few years of age to this wine'. Production is a mere 4,133 bottles.

2025 – 2050

97+ Points, Monica Lerner, The Wine Advocate, Feb 2022

Other rating:

98 Points, Erica Guido, Vinous

Rosso di Montalcino 2020

The Rosso di Montalcino 'Canalicchio di Sopra' mainly comes from the vineyards located in the Canalicchio Cru, in a soil with marked clay component, very rich in intermediate elements such as magnesium, iron and Manganese. In some vintages a small percentage of the grapes can come from Montosoli Cru, where the presence of marl guarantees sapidity and minerality. All vineyards are registered as Brunello and this is mostly a selection of the younger vines. Wines age for 12 months in Slavonian Oak Barrels (50 hl and 25 hl), and French oak barrels (750 litres).

Vinous 92 Points, The Wine Advocate 91 Points.

wine	vintage	case size	case in bond	case duty paid
Brunello	2017	6 x 75cl	£200	£270
Brunello Casaccia	2017	3 x 75cl	£250	£330
Brunello Riserva	2016	3 x 75cl	£350	£435
Rosso di Montalcino	2020	6 x 75cl	£90	£125
Rosso di Montalcino	2019	12 x 75cl	£180	£250

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 2017

'The 2017 Brunello di Montalcino is beautifully bright and stitched up with extreme focus and sharpness. Sangiovese has this gorgeous ability to show linearity and lift, but it remains elegant and tight at the same time. This wine accomplishes all of this, and that's saying a lot given the heat and drought of this vintage. The acidity is bright and the finish is long and smooth with citrusy end notes of blood orange followed by wild rose and lilac. Fruit comes from a 4.5-hectare site with sand and galestro soils. Production is exactly 15,014 bottles. Maria Laura Vacca Brunelli and her team harvested about one week early in 2017 to capture that varietal freshness'. 2024 - 2040

96 Points Monica Lerner, The Wine Advocate, Feb 2022

Brunello Riserva 2016

'Here's a wine I am very excited to taste, given the phenomenal performance of this vintage in the annata version released last year. The Gianni Brunelli Le Chiuse di Sotto 2016 Brunello di Montalcino Riserva reproduces that same brilliant intensity and deep inner brightness, only this Riserva has seen one more year of aging, and it shows more spice and thicker textural heft as a result. This wine is penetrating and layered with a harmonious playlist of red and purple fruits, spice, tar, cola, licorice and grilled herb. The tannins are more austere in the case of this 2,993-bottle release, and you'd do well to age it longer before popping the cork. I love the spontaneous radiance and energy captured by this estate, especially in 2016'. 2025 - 2050

98 Points, Monica Lerner, The Wine Advocate, Feb 2022

Other rating:

97+ Points, Eric Guido, Vinous, Dec 2021

Rosso di Montalcino 2019

The vintage 2019 produced grapes of excellent fragrance with persuasive fruit notes. The blend of Rosso di Montalcino comes in greater proportion from the Le Chiose vineyards and from vineyard La Quercia. This vintage gave expression of great freshness and aromatic complexity, based on a good but not predominant structure. 10 months in Slavonian oak casks of 5, 10, 21 and 25hl.

Rosso di Montalcino 2020

10 months in Slavonian oak casks of 5, 10, 21 and 25hl. Deep ruby colour with intense notes of berries, cherries and blood orange. A very juicy palate with refreshing acidity sound balance and fine tannic structure. Enjoy now but has the potential to keep and blossom into a more complex wine up to the next 10 years

*'The Gianni Brunelli Le Chiose di Sotto 2020 Rosso di Montalcino is bright and loaded with a fresh, buoyant personality focused on red cherry, cassis and bitter almond. There are hints of ferrous earth and crushed aspirin that add extra contours and edging to this fun, easy-drinking Rosso. I certainly wouldn't mind this bottle next to a classic wood-fired pizza Margherita, but only 6,000 bottles were made, so I imagine availability will be limited'.
2022 - 2025*

91 Points, Monica Lerner, The Wine Advocate, Feb 2022

wine	vintage	case size	case in bond	case duty paid
Brunello	2017	6 x 75cl	£220	£290
Brunello Riserva	2016	6 x 75cl	£850	£1100
Rosso di Montalcino	2019	6 x 75cl	£165	£215
Rosso di Montalcino	2020	6 x 75cl	£120	£165

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 wine-growing. 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 2017 - SOLD OUT

Brunello Riserva Oliveto p.56 2016

'Here's a new discovery from Tenuta Buon Tempo. The 2016 Brunello di Montalcino Riserva Oliveto p. 56 is showing nicely at this point in time, with dark fruit nuances and some budding hints of evolution with smoke, campfire ash and iron ore. The wine is named after a vineyard, or parcel number 56. It opens to a medium garnet appearance and shows immediate aromas of candied cherry, cola, balsam herb and red rose. Compared to the 2017 vintage Brunello, this Riserva is light and delicate, while showing lots of underlying power nonetheless. Production is 8,093 bottles'. 2023 – 2038

94 Points, Monica Lerner, The Wine Advocate, Feb 2022

Other rating:

93 Points, Eric Guido Vinous, December 2021

'La Furba' Toscana Sangiovese IGT 2021

La Furba (closed in a bright orange wax label and featuring a drawing of a sly fox on the front) reveals an appearance and bouquet that can be nothing but Sangiovese. This is a smooth and silky expression with vibrant tones of ruby cherry, wild plum and rose. The finish is simple, fresh, fruity and tart, and La Furba (or the 'cunning one') shows a lot of character and a jovial, food-friendly personality.

Vinified in a cocciopesto amphora of 10hl, 10% of whole bunches and the rest crushed and de-stemmed. Following its alcoholic fermentation using indigenous yeasts, the wine macerates on the skins for 6 months inside the amphora. It is removed from this container in mid-March and is then left to settle and clear naturally in a stainless-steel tank. Bottling takes place during the summer following the harvest. The combination of whole bunches and an inert, porous container has given rise - in this original expression of Sangiovese - to an extraordinary purity. 100 cases made

wine	vintage	case size	case in bond	case duty paid
Brunello Riserva Oliveto p.56	2016	6 x 75cl	£300	£375
'La Furba' Toscana Sangiovese IGT	2021	6 x 75cl	£210	£270



Terms and Conditions

1. Prices quoted are per case under bond, i.e. exclusive of duty and VAT or Duty Paid inclusive of VAT
2. Under bond deliveries will be charged at cost where applicable.
3. Duty Paid pricing does not include delivery
4. Wines remain available whilst unsold.
5. Payment by bank transfer. Remote card transactions 1.5 % surcharge.
6. Wines available as of November 2022.