

Wine
Spectator
95 PTS
2015

Antonio
Galloni
94 PTS
2015



TASTING NOTES

Lovely complex perfume with lively aromas and flavors of sour red cherry, strawberry and spring flowers. Smooth and vibrant with a long juicy finish. The concentration and outstanding purity of fruit will leave you dreaming of the Montalcino hills after each sip.

Podere Salicutti Brunello di Montalcino Teatro

COUNTRY	ABV
Italy	15%
REGION	VARIETALS
Tuscany	100% Sangiovese

APPELLATION
DOCG Brunello di
Montalcino

WINERY

At Podere Salicutti, in the Montalcino commune of Tuscany, Francesco Leanza has been making wine with humility, maturity, and conviction for nearly 25 years. As the first organically certified estate in Montalcino, Salicutti prides itself on wines that showcase the uninhibited brilliance of its terroir.

The Sangiovese vineyards comprise four hectares of the 11-hectare estate and are cultivated and harvested exclusively by hand. Leanza maintains his unwavering commitment to natural winemaking, now in partnership with the new owners: the Eichbauer family, who bought the estate from him in 2016 under the condition that he stay on as head winemaker. Leanza's focus on fostering typicity and the fullest expression of Podere Salicutti's strengths results in uniquely beautiful and complex wines that never fail to delight.

CULTIVATION

Manual harvest from the Vigna del Teatro vineyard, yield of 21 hl/ha. This 0.7ha natural amphitheater opens to the south at about 500m of elevation.

VINIFICATION

Fermentation with natural yeasts in stainless steel tanks at 28°C for 25 days.

AGING

Aged in French oak barrels of varying capacities and strength for three years followed by 12 months of bottle aging.