



James  
Suckling  
92 PTS  
2016



#### TASTING NOTES

Dense, dark red in the glass and powerful, round notes of liquorice and ripe black cherry on the nose. The palate is juicy, spicy, and full of dark fruit notes. The tannins are smooth and elegant and the finish is enduring and nutty.

## Libero

### Brunello di Montalcino

COUNTRY	ABV
Italy	14%
REGION	VARIETALS
Tuscany	Sangiovese

#### APPELLATION

Brunello di Montalcino DOCG

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#### WINERY

Libero comes from three vineyards that create consistency across vintages and harmony in the bottle. We pull from 8 hectares located north of Montalcino that bring a “cool climate” aspect to the wine, 4 hectares in the south-west of Montalcino, and 4 hectares on the south side below Castelnuovo. Cooler temperatures create an extra yield that achieves a great price point and a classic varietal example of Sangiovese from Montalcino.

Libero is the newest addition to the Lazzara Family Estate house of brands created from the Piedmont region made in partnership with Cantine Povero and Rivetto wineries. The Libero wines are made exclusively from estate grapes in the Montalcino region to celebrate the free spirit of Charles’ second son, Tommaso, born in 2016.

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#### CULTIVATION

A portion of the vines are grown with northeast exposure, which means the grapes ripen in slightly cooler conditions and impart the important element of acidity to the Brunello, allowing it to age gracefully. The southwest-facing vineyards enjoy fuller sun exposure and the added benefit of the warm mediterranean breeze, which brings freshness, warmth, and strong fruit flavors to the finished wines.

#### VINIFICATION

The grapes are hand-picked in early Fall (usually October). Maceration on the skins is followed by fermentation in medium and small stainless steel vats for 10-12 days at a controlled temperature, with frequent pumping over. Malolactic fermentation occurs naturally. Each plot is harvested and vinified separately before creating the final blend.

#### AGING

Libero wine ages for 20 months in 25hl oak barrels, 4 months in barriques, and 6 months in the bottle. Before bottling, the wine is stored at a controlled temperature, and 5 years after the harvest it’s finally released to the market. Wines are aged in 3- to 5-year-old used Slovenian oak.