



Wine
Spectator
95 PTS
2018

Wine
Enthusiast
93 PTS
2017

Antonio
Galloni
92 PTS
2017



TASTING NOTES

Iron fist in the velvet glove... packed with complexity, cherry, tobacco, roses, and mineral, yet smooth tannins undermine the ageworthy potential of this Brunello. A rising star in the region.

Podere Salicutti

Brunello di Montalcino Piaggione

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 east-by-southeast facing slopes with fossil-rich limestone soils located between 420 to 450 meters in elevation.

VINIFICATION

Spontaneous fermentation with autochthonous yeast and in stainless steel vats, automatic temperature control system via water circulation. 12-21 days maceration.

AGING

Aged 36 months in the wooden barrel. Young wine is aged in 130 gallons tonneaux barrels, then progressively transferred to barrels of 260, 520, 780 and finally 1,040 gallons. Before going on sale, it ages another 15 months in the bottle. The tonneaux and small barrels are made of French oak, the 1,040 gallons barrels of Slavonian oak.