

James
Suckling
97 PTS
2017

Antonio
Galloni
94 PTS
2017

Wine
Enthusiast
93 PTS
2017



TASTING NOTES

Ripe red cherry, sweet molasses, herbs and candied violet on the complex nose and palate. Fresh with elegant acidity and remarkable density and concentration of fruit, featuring slowly rising tannins on the long and complex finish. Good things will come to those who are able to resist opening for some time.

Podere Salicutti

Brunello di Montalcino Sorgente

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 della Sorgente vineyard, yield of 25 hl/ha.

VINIFICATION

Fermentation with natural yeasts in stainless steel at 28°C for 20 days.

AGING

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