



Decanter  
97 PTS  
2019

Robert  
Parker  
97 PTS  
2019

Antonio  
Galloni  
95 PTS  
2019



## TASTING NOTES

This classic yet extraordinarily complex Brunello exhibits bright cherry notes with lively acidity, finishing with lingering spice and rounded tannins.

## Il Marroneto Brunello di Montalcino

COUNTRY	ABV
Italy	14%
REGION	VARIETALS
Tuscany	100% Sangiovese

## APPELLATION

Brunello di Montalcino DOCG

## WINERY

The legacy of Marroneto began in 1974, when Giuseppe Mori purchased a historic building north of Montalcino, dating back to 1246, originally used for chestnut drying ("marroni" in Tuscan dialect) and flour production. With his sons Andrea and Alessandro, Giuseppe planted the first 3000 meters of vineyards in 1975. In the 1990s, Alessandro Mori expanded the winery, propelling Il Marroneto into the ranks of the top 10 historical wineries in Montalcino today.

Situated at 430 meters in the province of Madonna delle Grazie, the estate benefits from cool night winds and temperature variations, creating an ideal environment for wines that are elegantly balanced, fresh, and fruit-forward. Il Marroneto spans 8 hectares of Sangiovese planted on sandy, mineral soils (sabbione di mare). Guided by tradition and minimalism, vineyard management prioritizes quality, avoiding excessive treatments and intensive production. "I am a vineyard worker, my efforts culminate in harvest. Grapes are the end of my work, not the beginning. In the cellar we only protect what nature gave us, without bending it to our will."

Alessandro Mori, Owner & Winemaker

## CULTIVATION

The grapes are cultivated with a minimalistic approach with a focus on the most natural expression possible. After a final selection of grapes in April or early May, they don't touch the plants anymore and they try to "protect the decision of nature."

## VINIFICATION

Everything is done by hand with no controlled temperatures. Fermented in steel vats.

## AGING

Aged in 2500 liter Allier oak barrels for 39 months, followed by 10 months in bottle before release.