



Wine
Spectator
95 PTS
2019

Robert
Parker
95 PTS
2019

Antonio
Galloni
93 PTS
2019



TASTING NOTES

"Earthy to the core, with a whiff of savory herbs and animal musk that blows off to reveal depths of dried black cherries and cloves. This is surprisingly energetic, nearly juicy in personality, with tart wild berry fruits that are enlivened by vibrant acidity as violet inner florals form toward the close. It finishes structured and long, yet its tannins are crunchy and sweet. Leaves traces of licorice and exotic spice to fade gradually. As youthful as this is, it's almost impossible to put down. Salicutti has made a solid come-back in recent vintages." – Eric Guido, 93 points on the 2019 vintage

Podere Salicutti Brunello di Montalcino

COUNTRY	ABV
Italy	14%
REGION	VARIETALS
Tuscany	Sangiovese
APPELLATION	100%
Brunello di Montalcino DOCG	

WINERY

Podere Salicutti was founded by Francesco Leanza, and then transitioned with the utmost care to Felix and Sabine Eichbauer who carry on the tradition of winemaking with humility, maturity, and conviction. As the first organically certified estate in Montalcino with vines dating back to 1994, Salicutti prides itself on wines that showcase the uninhibited brilliance of its terroir.

In the Tuscany region of Italy, the 11-hectare property includes 4.5 hectares of vines sitting at 420-500 meters in elevation with Sangiovese that grow on three adjoining plots — Teatro, Sorgente, and Piaggione. With manual tending of the vines and calcareous soil during the spring months followed by a meticulous harvest, each cluster is hand-picked at its ideal ripeness. A 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

Organic cultivation with grapes from their 3 vineyards: 40% from Sorgente (slightly later ripening, giving freshness, red fruit, fine tannins), 30% from Piaggione (giving structure, floral notes, fine tannins), and remaining 30% from Teatro (cool microclimate, lending notably ethereal, intensive, and complex character).

VINIFICATION

Grapes from these three sites are macerated for 35 days and vinified together in cement tanks on indigenous yeast.

AGING

40 months in barrel + 12 months in bottles. No clarification or filtering.

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