

Colombaiolo
Brunello di Montalcino Riserva
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2013

92_{/100}

Robert Parker
WINE ADVOCATE

From the Tommasi family in Northern Italy, the 2013 Brunello di Montalcino Riserva Colombaiolo opens to elegant delineation with precise aromas of dark cherry, spice, balsam herb and fragrant licorice. This wine delivers a mid-weight approach that is gracefully supported by silky tannins, balanced acidity and a pretty inner fabric that is characteristic of Sangiovese in a cool vintage such as this.

92_{/100}

Wine Spectator

Rich, with a supple texture wrapped around cherry, plum, earth, leather and bitter almond flavors. The vibrant acidity adds freshness as this dissolves into a finish of dense, lively tannins. Best from 2021 through 2040.

92_{/100}

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Some strong menthol and herbal aromas here with hints of red fruit also in the mix. The palate has a supple and settled core of bright red cherries and approachable, fullish body.

92_{/100}

WINEENTHUSIAST

Aromas of plum, pipe tobacco, leather and menthol lead the nose along with a whiff of damp soil. The taut medium-bodied palate offers crushed cranberry, wild cherry and baking spice alongside firm, close-grained tannins.

91_{/100}

Decanter

Casisano is among the highest properties in Montalcino. Colombaiolo is a particularly fresh southeast-facing parcel, where the gravelly soil gives naturally low yields and wines with abundant structure. Aromas of cherry, dried tarragon, tea and tobacco are nicely defined. More sinewy than round, the palate needs some time to flesh out but its bright acidity will keep it lively.

90_{/100}

vinous

Medium bright red. Pure, musky aromas of redcurrant, sour red cherry, flint, cinnamon, and earth tones. At once dense and juicy, with a light touch to the sweet, red fruit and floral flavors. Finishes taut and long, but with ripe tannins and persistent notes of flint and red fruit.

17_{/20}

Jancis Robinson

Mid ruby with bright orange tinges. Compact, subdued on the nose. Rich fruit on the palate followed by tangy acidity. Great balance and length. Contained power.

92_{/100}

falstaff

Im Mund weich und warm, spannt sich samtig über die Zunge, öffnet sich auf eleganten zitrusfruchtigen Nuancen, angenehm und klar im Abgang.

