



2009 Brunello di Montalcino

Tuesday, February 18, 2020

Reception Wine: 6:00 PM, Formal Tasting: 6:20 PM

Faculty Club, Univ. of Toronto, 41 Willcocks Street, Toronto

Members' Fee: \$104; Guests'/Non-Members' Fee: \$128

"Brunello di Montalcino is a love affair, not a beverage" James Suckling

This makes the month with Valentine's Day the perfect time to taste Brunello! Brunello is considered to be one of the richest and most prestigious wines produced in Italy, largely due to its exclusivity. Introduced towards the end of the nineteenth century at a time when Tuscans preferred young reds, winemaker Ferruccio Biondi-Santi planted his Tuscan vineyards with a clone of the Sangiovese variety producing the modern Brunello di Montalcino. Biondi-Santi subjected his wine to four years in oak casks followed by a period in the bottle where it developed its outstanding qualities over time. As time passes, the wine acquires greater fragrance, a more velvety texture, increased harmony and an odor that is delicate while at the same time quite intense.

In ancient times, the Tuscan village of Montalcino (where Brunello is now made) - seventy miles south of Florence and two hundred miles north of Rome - was under the sea which left a unique minerality to the soil. It sits on a 1970 foot range between the Ombrone and Arbia valleys, protected from storms by Monte Amiata in the south. The climate is dry with a clear contrast between daytime and nighttime temperatures encouraging optimum development of the Sangiovese Grosso grape from which Brunello is made. Unlike its cousin to the north - Chianti, Brunello is unblended. Wines made of this grape are more full-bodied, darker and more complex than the Chianti grapes. The terroir contributes to the signature earthiness of this wine and can only be produced in Montalcino.

The Brunello winemakers of Italy continue to produce their wines in the same way as Biondi-Santi, the **Traditional Method**, producing some of the more intense and complex wines in the world. These wines develop an impressive richness of fruit, great concentration, powerful tannins and have a long aging potential. Other producers apply the **Modern Method**, borrowing innovations from France in Bordeaux, using new, smaller French barrels that impart more oak characteristics into the wine and encourage the development of black fruit, chocolate, brown sugar and vanilla flavors. Because oxygen exposure is increased due to oak-to-wine surface area, Modern Method Montalcino wines will often be ready to drink sooner than Traditional Method wines.

2009 was a challenging year in Montalcino. The growing season featured an intense heat wave in August and periods without sufficient rain. As a result, most of the wines have matured early, which makes them enjoyable to drink now rather than holding on to them. The best 2009's will be light in colour with finesse and balance and medium body. All of the wines we will be tasting have the **DOCG** (Denomination of Controlled and Guaranteed Origin) designation which stands for the highest quality among Italian wines. Let the romance begin!

The event price includes a reception wine, bread, appetizers and of course, our main wines! Please refrain from wearing scented products. Dress is business casual. Our guest speaker will be **Matt Woo, Territory Manager at Halpern Wine.**

[REGISTER/ BUY TICKETS](#)

Register/buy tickets online at https://form.jotform.com/tvc_wine/2009-brunello. You must register online and then can pay by credit card or by cheque. **ALL ticket sales/reservations are final.** Cheques must be received by **Friday, February 14th**. You will be sent an email confirmation after completing your registration. If you tried to register but did not receive your confirmation, please contact winetastings@torontovintners.org before trying to register again.



Tasting Notes and Information – 2009 Brunello di Montalcino

(Prices noted as of date of purchase)

Voliero, Brunello di Montalcino DOCG \$59

“Deep red-ruby. Aromas of balsamic red cherry, blueberry, licorice, dried flowers and sweet oak. Suave and rather soft on entry, then nicely stuffed with energetic red fruit and sweet spice flavors in the middle. The broad finish features smooth oak tannins and a ripe fleshy mouthfeel. Made from a vineyard at higher altitude than those from which owner Andrea Cortonesi makes his standout Uccelliera Brunellos: in the warmer weather conditions of 2009 it's richer and riper than usual.” Ian D'Agata, [Vinous](#) 91+ pts.

Sassetti Livio, Pertimali, Brunello di Montalcino DOCG \$50

“You might find the 2009 Brunello di Montalcino listed under the brand name “Sassetti” or you might find it listed as “Pertimali.” At any rate, the wine is born from the same estate located in the northern half of the appellation. This expression leans toward evolved aromas of green olive, brown sugar and candied fruit with easy tannins that make for a soft and yielding mouthfeel. This is not an overtly complex Brunello, but it does feel coherent given the warmer context of the vintage.” Drink: 2016-2019. Monica Larner, www.robertparker.com 88 pts.

Mocali, Brunello di Montalcino DOCG \$45

“Medium red. Black cherry, licorice, lavender and flint on the nose. Slightly medicinal flavors of dark fruits and licorice show moderate nuance but decent sweetness and plumpness of texture, although this seems a little chunky to me. Some tangy red berry notes emerge with aeration on the moderately long finish, providing needed definition and lift.” Ian D'Agata, [Vinous](#) 88 pts.

Casa Raia, Brunello di Montalcino DOCG \$97

“Mid ruby with orange tinges. Warm fruit nose with hints of fruitcake underlined by sweet oak notes. Modern but with real Sangiovese energy and almost tart acidity and fine gravelly tannins.” Walter Speller, [Janis Robinson](#) 16.5 pts out of 20.

Pecci Celestino Brunello di Montalcino DOCG \$51

No professional tasting notes available. Expect a polished, modern style with classic Sangiovese aromatics of cherry and leather and energetic acidity.

Castello Banfi Poggio alle Mura, Brunello di Montalcino DOCG \$95

“Bright red. Fresh violet, red cherry and strawberry on the fresh nose. Then smooth and juicy in the mouth, showing very good cut and clarity to the savory sour red cherry and small red berry flavors. Finishes saline and long, with juicy acidity. Very similar to the entry-level Brunello, but with a little more density and depth. I was pleasantly surprised by this wine's bright, fruity personality: it has none of the tarry, inky, peppery nuances that I usually associate with Poggio alle Mura, and it's probably the first-ever Poggio alle Mura Brunello that I actually like. Very well done.” Ian D'Agata, [Vinous](#) 90+ pts.

Capanna, Brunello di Montalcino DOCG \$47

“Capanna's 2009 Brunello di Montalcino impresses for its energy and verve, both hard to come by in this vintage. Bright red cherries, plums, smoke, tobacco and scorched earth jump from the glass. The tannins could use another year to soften, but I would prefer to drink the 2009 sooner rather than later, while the fruit retains its vibrancy and freshness.” Antonio Galloni, [Vinous](#) 91 pts.

Villa I Cipressi 'Zebras', Brunello di Montalcino DOCG \$64

“Dark red cherry, iron, white pepper, smoke and game flesh out in the 2009 Brunello di Montalcino Zebras. Firm tannins give the wine its structure and overall tension, while there is no shortage of overall depth. The fruit will likely dry out before the tannins fully soften. Nevertheless, this is a solid showing from Villa I Cipressi.” Antonio Galloni, [Vinous](#) 88 pts.