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WINE & SPIRITS MERCHANTS, JUSTERINI & BROOKS LTD  
ST JAMES'S STREET, LONDON

# Justerini & Brooks

ESTABLISHED 1749

WINE & SPIRITS MERCHANTS

## Tuscany New Vintages

6<sup>th</sup> May 2021



## Foreword

Amid the current crop of new Tuscan vintages, top billing must go to the 2016 Brunellos – which are surely some of this year's most hotly-anticipated releases.

Whilst the 2016 wines are remarkable, ranking among or even surpassing many of the greats that have gone before them, the beginning of the season was anything but... Winter was wet and early Spring unseasonably cool. A mini drought followed in April, only for rains to return persistently throughout May and June, accompanied by relatively cool weather. July to September followed a more regular pattern, the summer was sunny, warm and dry though never too hot. This evenness, the lack of extremes, was precisely what made the vintage. The vines were never under any stress. The warm summer had sped up ripening and anticipated harvest to the first two weeks of September. Picking stopped for a mid-month rainstorm and then resumed on the 20th September. Depending on vine age or location growers either picked before the rains or afterwards, when the conditions were fine, dry and afforded them the chance to wait for grapes to ripen and concentrate. In either case brilliant wines resulted. The beauty of 2016 is its freshness, classical taut structure and toned power. Intense but fine wines that also have a more vivid vineyard transparency than ever before – a particularly notable trait in a day and age where Brunello offers a more diverse and high-quality range of single site expressions than ever before. This is a must for Sangiovese lovers - a vintage to cellar, a vintage to own.

**Giles Burke-Gaffney**

**Justerini & Brooks' Buying Director**

Over the last year Monteraponi have finally started to receive the plaudits they so deserve for their uncompromisingly pure, artisan bottlings. High up in the hills of Radda, one of the highest and most historic parts of Chianti Classico, Michele Braganti crafts incredibly authentic, complex and mouth-watering wines. The 12ha of vines are planted up to 570 metres above sea level, some of the very highest in the region, on a mixture of hard Albarese and softer Galestro limestone soils. The estate is certified organic and the wines are made in a traditional, low tech and gentle way. After hand harvesting and gentle pressing, spontaneous fermentation is carried out in cement vats where the wine continues to macerate and infuse with the skins for between 25 days (for the regular Chianti Classico) up to 40 to 45 days for the Campitello Riserva and Baron d'Ugo. The wines are then racked off into large used French and Slavonian oak casks for 16 months for the Chianti Classico, 24-26 months for Il Campitello Riserva and 36 months for the Baron d'Ugo. In no time at all Monteraponi have already hit cult status in Italy for their dazzlingly pure, characterful Chianti Classicos. These are some of the region's most exciting, vivid and age-worthy wines. The new releases consist of the 2019 Chianti Classico, which according to the estate was *"a very traditional season which shows in the wines' taste - complex and elegant, full of acidity never boring but inviting you to drink more and more"*; and also the 2017 Baron d'Ugo Chianti Classico, only the second time they have produced this exciting non riserva single vineyard bottling.

<b>2019</b>	<b>Chianti Classico</b>	12x75cl	£188.00
	More concentrated and tannic than the juicy and open 2018 but with finesse and fluidity nonetheless. The palate is awash with ripe dark morello cherry herb and sap qualities with a faint richer hint of liqueur. The tannins are ripe and wrap neatly around the fruit – this may be smooth textured but there is no doubting its seriousness. Well-built but not heavy, despite the playful exterior it has great core strength. A toned muscular quality adds a structure that is beautifully tailored to the fruit. Top notch chianti Classico. The best example we have ever tasted from estate. This exhibits all the qualities that makes Radda Chianti great - harmonious, high altitude chianti Classico at its best. Certified Organic. A blend of 95% Sangiovese and 5% Canaiolo. Aged for 16 months in large used French and Slavonian oak casks.		
<b>2017</b>	<b>Chianti Classico, Baron d'Ugo</b>	6x75cl	£165.00
	Intense and savoury. Gripping, sapid and salty with a hint of pine resin and cedary wood. It comes into its own with some food and softens and becomes a little fruitier with air - notes of wild dark plum and cherry fruit coming through on the sun kissed finish. A wine of huge character and purity – it transports you directly to Chianti Classico's cypress tree-adorned hills. The same blend and vinification as Campitello (90% Sangiovese, 7% Canaiolo and 3% Colorino) yet such a different wine. At 570 meters above sea level this South East-facing vineyard is the highest on the Monteraponi estate, indeed one of the very highest in Chianti Classico. The soils are intensely rocky and poor - this is pure hard limestone, known locally as Albarese. Often made as a Riserva and aged for 36 months in Slavonian oak casks, but labelled as an IGT, in some vintage Monteraponi decide to shorten the élevage by a few months and release as a single vineyard non-riserva Chianti Classico. As is the case with the 2017.		

Owner Riccardo Campinoti, usually pretty measured with his words, does not hold back when describing 2016: *“a great, exceptional vintage in a classical style.”* Classic in the sense of having good balance and freshness, ripe but without being super rich. The season was not always plain sailing, being a little rainier than 2015, but nature gave everything it needed to at the right time – rain, sunshine, cooler temperatures. Riccardo is of the view that although these have the acidity and structure to age you can drink them young, “like all great wines” he added. Riccardo was a pioneer of single vineyard bottlings in 2007 and his Ragnaie range offers a perfect vantage point from which to judge 2016, not only for the innate quality of the wines, but also for its ability to allow different vineyard sites to express themselves. There is no better testament to the vintage in that sense, than these. All made in exactly the same way, yet each so distinctive. A vintage in style and quality to rival 2006 and 2010.

<b>2016</b>	<b>Brunello di Montalcino</b>	6x75cl	£230.00
		3x1.5L	£250.00
	Good concentration and intensity with present, fine grained tannins and a combination of spicy forest fruit and cherry stones. Quite aromatic, with more structure and less silk compared to the 2015. Attractive with a fine and fresh profile. 60% of the grapes for this blend come from vines at Ragnaie itself, at 550 metres above sea level, the highest vines in Montalcino, complemented by grapes coming from Petroso and Castelnuovo dell’Abate. The wine is aged in large used wooden cask for 36 months.		
<b>2016</b>	<b>Brunello di Montalcino, Vecchie Vigne</b>	6x75cl	£400.00
		3x1.5L	£440.00
		1x3L	£330.00
	Lots of ruby red fruit, a bit closed aromatically but a purity and intensity on the palate - not heavy but not wanting for concentration either. Clearly shooting for the more ethereal style. Raspberry leaf, a touch of rock salt and rose petals. Ripe raspberry and stones. From a single plot called Ragnaie, next to the estate, planted in the 60s, which at 550 metres above sea level, are among the very highest vines in Montalcino. The wine is aged in the same way as the estate’s regular Brunello in large 25hl Slavonian oak barrels for 36 months. Rarely more than 3000 bottles are produced.		
<b>2016</b>	<b>Brunello di Montalcino, Fornace</b>	6x75cl	£400.00
		3x1.5L	£440.00
		1x3L	£330.00
	Full bodied with ripe sweet fruit and glycerol. Plusher than the Vecchie Vigne with an attractive silkiness – griotte, kirsch, plum red berries and spices with ceps and wild mushroom notes on the finish. Fornace is a single plot in the higher part of the Castelnuovo dell’Abate zone, at 400 metres above sea level. The soils here have more clay in them than the Vecchie Vigne, resulting in rounder more powerful style of wine. Aged for 36 months in large Slavonian oak casks.		

2016

**Brunello di Montalcino, Montosoli**

A really sophisticated and complex Brunello offering a lovely interplay of red and black fruit. This boasts real Sangiovese herbal-spice notes with layers of minerals and currants - almost staining in its intensity with a ripeness of blue fruit, forceful but ripe and linear tannins. Outstanding. The historic cru of Brunello, the first to be bottled on its own in the 70s, Montosoli is also one of the outstanding vineyards of the region, situated on the north side of Montalcino, planted on limestone and clay soils. Made in the same way as the estate's other single vineyard wines, aged in large 25hl Slavonian oak barrels for 36 months.

6x75cl £400.00

3x1.5L £440.00

1x3L £330.00



*"A great, exceptional vintage in a classical style".*

- Riccardo Campinoti

Headed by winemaker Luca Marrone, Poggio di Sotto continue to produce some of the most ethereal, Burgundian wines in Montalcino. In Castelnuovo dell'Abate, where Poggio di Sotto's vineyards are located, the 2016 season started with a mild winter, spring and beginning of summer. From the first days of May, sunny and mild weather alternated weekly with rainy days and sharp temperature drops. This trend lasted until the end of June. July and August were more regular with some rain and rather high temperatures, which sped ripening up and resulted in the harvest date being brought forward – rather like what happened in the 2011 vintage. Picking took place from the 2<sup>nd</sup> to 15<sup>th</sup> September in the oldest vineyards. After a period of a few days of rain, it resumed on September 20<sup>th</sup> in the younger plots. The wines of the 2016 vintage present the most wonderfully classical, fresh fine boned structures, in their own words *"an excellent picture compared to the average, elegant and with fine tannins. A vintage that was not easy, but for attentive winegrowers, a year of great satisfaction"*. Huge kudos to the winemaking team for making one of the finest examples in the vintage, a Brunello that is imbued with classic Poggio di Sotto panache and beauty.

<b>2018</b>	<b>Rosso di MontalcinoSo</b>	6x75cl	£265.00
	<p>So alluring, aromatic and lifted - ripe summer strawberries, almond and heather with a touch of aniseed on the finish - sumptuous sweet tannins, ripe but flowing and seamless – you could drink this now but it has a fine acid line supporting the soft fruit. Really very smart. Produced from vineyards averaging 25 years old, situated at 200, 300, and 400 metres above sea level, with various expositions. The soil is poor and rocky, mainly composed of clay and limestone. The production area is located in Castelnuovo dell'Abate, facing the valley of the Orcia River. The harvest is made manually, and the grapes' selection follows the same precision adopted for the Brunello. Vinification is in oak vats, with spontaneous fermentations led by indigenous yeasts and extended macerations. The wine is aged for 22 months in 30 hl oak casks and was bottled in September 2020.</p>		
<b>2016</b>	<b>Brunello di Montalcino</b>	6x75cl	£675.00
	<p>Heady, complex and radiant. Beautiful and sweetly-scented aromas waft from the glass with notes of stylish ruby fruit and a ferrous, spicy minerality. Almost Pinot-esque in its seduction. So finely textured on the palate, with present but sweet tannins, a really refined supporting Sangiovese framework with a supple, long, lacy acidity which gives the wine a persistent and elegant feel. Mouth coating and intense but so vibrant and detailed and long. Magical. This wine is produced from vineyards situated at 200, 300, and 400 meters above sea level, with various expositions. The soil is poor and rocky, mainly composed of clay and limestone. The production area is located in Castelnuovo dell'Abate, facing the Orcia River valley in the South-East region of Montalcino. The harvest is made manually. The selection of the grapes is extremely rigorous, resulting in very low yields. Vinification is in oak vats, with spontaneous fermentations led by indigenous yeasts and long macerations. This wine is aged for 40 months in 30 hl Slavonian oak casks. It was bottled end of May 2020.</p>		

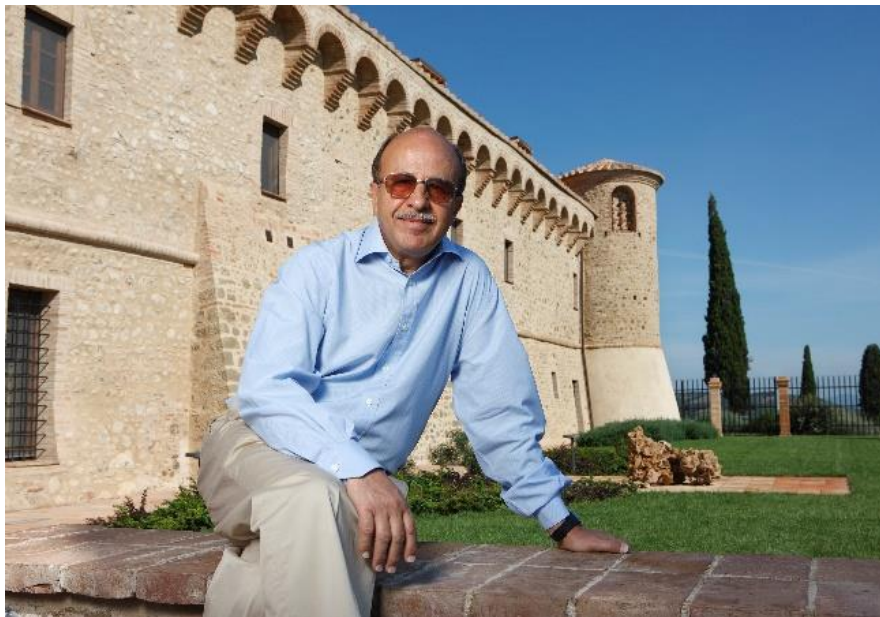
2015

**Brunello di Montalcino, Riserva**

6x75cl

£1270.00

Youthful and wound-up for now, with a bit of coaxing some dark fruit and brambly, iodine-rich berries gradually unfurl. On the palate, an explosive intensity of berries and stones - very mineral and it would be angular were it not for the ripe but very tightly packed, concentrated berried fruit lending sweetness to the bright beams of acidity. Special stuff but this is going to need some time to come around. A strict cellar selection that is whittled down to a production of one cask, yielding 1000 bottles. The wine is then kept a year longer in cask than the regular Brunello, a total of five years.



*“A vintage that was not easy, but for attentive winegrowers, a year of great satisfaction”.*

- Luca Marrone

Grattamacco, the second winery to be founded in Bolgheri in 1977 after Tenuta San Guido of Sassicaia fame, celebrates its 35th anniversary in style with the launch of a magnificent 2017 vintage bottling and a landmark accolade. Luciano Ferraro and Luca Gardini's much respected "*Top 100 Wines and Wineries of Italy*" have announced Claudio Tipa, owner of Grattamacco and Poggio di Sotto, as 2020's Wine Producer of the Year; long-overdue recognition for the incredible consistency of two decades-worth of wines.

The 2017, complete with a special 35th anniversary label, is a celebration of all that Grattamacco represents: old world sophistication and poise, Mediterranean sunshine and incredible value for money. Smooth, dark, husky fruit, mixed with spice, dried herbs and a resinous sapidity, this offers a freshness and composure that belies the summer season's hot, dry conditions. The 2017 follows a long string of consistently well-scored vintages, the most recent being 96 points from Decanter, yet is offered at a fraction of the price of the famous Super Tuscans; Grattamacco must surely be considered one of Tuscany's most accessible, great wines.

Winemaker Luca Marrone, for whom 2017 was his 15th vintage at the estate, summarised the year as follows: "*2017 was characterized by a warm winter with drought, this condition anticipated the growing season. The warm and dry weather resulted in a quick ripening with the earliest harvest of the estate. We made shorter macerations in order to keep typical freshness and balance of the wine, as well as a low yield with a careful selection that lead to a high quality wine, rich with an excellent structure, complex and extremely elegant indeed.*"

**2017**

**Grattamacco, Bolgheri Superiore, 35<sup>th</sup> Anniversary**

6x75cl £285.00

1x1.5L £110.00

A wine that offers a freshness and composure that belies 2017's hot, dry summer conditions. This is a celebration of all that Grattamacco represents: old world sophistication and poise, Mediterranean sunshine and incredible value for money. Smooth, dark, husky blackcurrant fruit, mixed with spice, dried herbs and a resinous sapidity. The wine does not lack for concentration but flows across the palate with surprising ease, thanks to a juicy profile and cashmere-soft tannic structure. Superb. A blend of 65% Cabernet Sauvignon, 20% Merlot and 15% Sangiovese the special grey clay, marl and limestone soils here help give their Sangiovese a certain depth. From vineyards on steep slopes in the hills 100 metres above sea level and made in a gently-extracted way this is a complex Bolgheri designed for unadulterated drinking pleasure rather than for the trophy cabinet. The wine was aged for 21 months in barriques (40% new,) as opposed to the usual 18 months, with a further 12 months' refinement in bottle.







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## The Offer

Our Standard Terms and Conditions apply- see <https://www.justerinis.com/> for details

All prices are per case In Bond- duty and VAT will apply on delivery or when the wines are taken out of Bond at the prevailing rate

The Wines are currently abroad and will not be shipped until the end of 2021

All Delivery Orders under £300 inclusive of VAT will be subject to a delivery charge of £18 inc. VAT to mainland Great Britain - charges to NI and Islands are available on request

Orders are for full cases only

No further Discounts apply