



Brunello di Montalcino 'Poggiarelli'

Country:	Italy	Region:	Tuscany
Type:	Red	Varietal:	Sangiovese
Format:	6 x 750ml		

BC	AB	SK	MB
+453608	+874592		
Speculative			

TASTING NOTES

Colour: Dark ruby with garnet hues.

Aroma: Aromas of dark fruits, chocolate and cinnamon.

Taste: Juicy dark fruits, with earthy notes and a hint of exotic spice. Medium bodied with chewy tannins and a flavourful finish.

Food: This broad-based wine pairs perfectly with charred meat, game and mushroom-based dishes. It would also go beautifully with dessert such as blueberry tarts or dark chocolate with fruit.

AWARDS & ACCOLADES

2018 ~ 96 Points. "At 1,400 feet in elevation on the southeastern side of Montalcino, Poggiairelli is a Grand Cru site (monopole) with sandy, rocky limestone soils and great sun exposure. The aromas of this wine, which spent two years in 500-liter French casks, are deep and dark, including cardmom, white pepper, and soy sauce. Black plum saturates the palate, layered with fig, black cherry, and graphite. The relative warmth of Poggiairelli shows in the ripe profile of the wine, which possesses no tannic aggression but does have a savory, earthy, umami nature. Says Tommaso, "We know that 2018 was an underrated vintage, but this wine has incredible aging potential." - The SOMM Journal, Jun/2025

2017 ~ 94 Points. "This is a second single-vineyard wine made by Cortonesi. The 2017 Brunello di Montalcino Poggiairelli reveals dense and rich fiber that wraps thickly but smoothly over the palate. This wine is woven tightly with soft layers of black fruit, plum, spice, tar and licorice. It is important to underline the difference between the more compact and vertical La Mannella against this more generous and broad-based wine, especially when making food-pairing decisions. This is your proverbial charred-meat wine." - Robert Parker's Wine Advocate, Feb/2022

2017 ~ 93 Points. "Juicy red with blood-orange, hazelnut, chocolate and spice character. Sour cherry, too. It's medium-bodied and in-check with dusty tannins and a flavorful finish. Fine and focused. Drink or hold." - James Suckling, Nov/2021

2017 ~ 90 Points. "With holdings in two distinct areas of Montalcino, Cortonesi bottles each separately embracing the diversity of sites. Located in the southeast, Poggiairelli's high altitude helped mitigate the extreme heat of 2017. Nevertheless, it is a more hearty and chewy expression compared to the Mannella bottling. Earthy, irony and baked clay aromas lead, with mint and chocolate nuances joining in on the palate. The tannins are thick and fairly wood driven. While this needs a bit of time to come together, it will give most of its pleasure in the near to mid-term." - Decanter, Nov/2021

2017 ~ 90 Points. "An elegant style, boasting strawberry, cherry, floral, mineral and herb aromas and flavors. Firms up, with the compact tannins providing grip on the finish, yet this red is also long. Best from 2025 through 2040. Tasted twice, with consistent notes." - Wine Spectator, Jun/2022

2017 ~ 90 Points. "Aromas of underbrush, menthol and tobacco along with a whiff of dark spice form the subtle nose. The robust palate features dried cherry, steeped prune, coffee and licorice framed in grainy tannins that leave an extremely drying finish. Despite the assertive tannins, drink sooner rather than later to capture the remaining fruit richness." - Wine Enthusiast, Apr/2022

2017 ~ "The 2017 Brunello di Montalcino Poggiairelli pulls you close with dark florals and earth tones that give way to black cherry and exotic sweet spices. This is round and pliant with ripe black fruits and minerals, as hints of tobacco form toward the close..." - Antonio Galloni's Vinous, Nov/2021

OTHER INFO

A wine with strong structure, grown in soil that is rocky and rich in marl. Brunello "Poggiairelli" rests in French oak tonneaux for about 24 months, a stretch of time considered sufficient to obtain the optimal balance between the exaltation of its freshness and ageing. The wine was then aged in the bottle for 6 months. The expression of an innovation of the territory and a conceptual evolution.



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