

FANTI Brunello di Montalcino 2016



93 POINTS

The 2016 Brunello di Montalcino is sweetly spiced, hauntingly floral and seductive from the first tilt of the glass. A dusting of confectioners' sugar gives way to bright cherries, candied orange, mint leaf and lavender to form an extroverted yet delectable display. It's seamless and silky in the mouth, with a subtle twang of citrus and vibrant acids that energize the expression, ushering in ripe red hints of herbal-tinged black berries. Rounded tannins come forward through the close under an air of licorice and violets. The 2016 is already so easy to like for its primary intensity, yet it should really be cellared for three to five years for maximum effect. It's a great value for age-worthy Brunello that overdelivers.

- Eric Guido,



SYLVAIN GUILBAULT (450) 275-1346 Gestionnaire des ventes

ANDRÉA MATHURIN (581) 996-1514 Est du Québec LÉA FIGOLI (450) 822-1363 Montréal Est & Lanaudière

FRANÇOIS LAROUCHE (438) 833-4816 Centre du Québec KARL DYKHUIS (514) 346-2801 Ouest-de-l'Île, Laval, Sud-Laurentides & Outaouais

> ARNAUD BÉNIER (514) 549-7689 Montréal

JEREMY ROUSSIN (819) 212-4520 Montérégie, Estrie & Centre du Québec