

FANTI Brunello di Montalcino 2016

vinous

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,



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