

Decanter

NARDI

Brunello di Montalcino 2019

90 Points

An assemblage of various plots throughout Montalcino, this spends 12 months in French oak tonneaux followed a further 18 in large Slavonian oak casks. Nutmeg, allspice and chocolate lead. Ripe but not rich, this is strapping in personality. Somewhat astringent tannins suggest a generous extraction. These need to catch up with the mature, mellowed fruit. Frisky acidity preserves freshness and tamarind introduces an enticing twist. It has plenty of personality, if not completely balanced. The Nardi family works with Bordeaux consultant Eric Boissenot for the final blend.

February 26, 2024

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