

Wine Spectator Insider

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Marvin R. Shanken, *Editor and Publisher*

FIRST LOOK AT OUR EDITORS' MOST EXCITING NEW WINES

Insider Special Report: Brunello di Montalcino Riserva 2001, Part I

This special edition of the Wine Spectator Insider features 2001 Brunello di Montalcino riservas. Brunello di Montalcino is the top appellation in Tuscany. The Italian DOCG laws require that these Sangioveses stay in cask for at least 24 months and are not released for at least four years. Riservas such as those featured here have aged for an additional year, usually in bottle. The 2001s are some of the best wines ever to come from Montalcino, notable for their structure, focus and balance; a vintage chart featuring recent Brunello vintages is featured on page 3. A report by James Suckling, Wine Spectator's lead taster for the wines of Tuscany, follows. With the exception of the Hot Wines, all wines are listed in alphabetical order. Watch for part 2 of this report in two weeks, in the Feb. 22 Insider.

Fornacina

Brunello di Montalcino Riserva 2001

91 points | \$50 | 100 cases imported | Red

Starts off a bit earthy, but blows off to bright cherry, plum and meat on the nose. Full-bodied and very silky, with a long, refined finish. Almost floral in the end. Best after 2010. To be released June 2007.—J.S.