

Tasting Report: 2006 Brunello di Montalcino Riservas Show the Magic

February 2nd, 2012



I view the current release of 2006 Brunello di Montalcino Riservas as yet another chance to buy and drink more extraordinary Brunellos from an extraordinary vintage. For the most part, I am not sure that the riservas are all that better than the regular bottlings of 2006 Brunellos, even though they were released a year later in bottle and they are supposed to be a better selection of Sangiovese. They are usually more expensive. So far, I have tasted about 95 Brunello di Montalcino Riservas in blind tastings in Tuscany, and almost all of them were outstanding quality.

The 2006 Brunello di Montalcinos remain my favorite Brunellos ever despite the 2007s being so wonderful. [Check out my tasting report](#) on the 2007 Brunellos last week. The 2006s have a little more freshness, a little more subtlety, and a little more class. I love the richness yet tension to the 2006s. I love their vibrant acidity and energy. They challenge you with their complexity and structure. They intrigue you with how they change in the glass.

This said, the 2007 Brunellos are also excellent and slightly fruitier and more generous.

As I wrote in the past, this freshness and vividness in the 2006s can be attributed to the warm and sunny growing season in Tuscany with very cool, fresh, yet dry nights. This retained the acidity in the grapes, and thus, the wines. "It's truly an exceptional year," said Roberto Guerrini, the owner of Eredi Fuligni, which made a super riserva Brunello.

Vitanza Brunello di Montalcino Riserva

- **Country**
Italy
- **Sub Region**
Tuscany
- **Varietal**
- **Vintage**
2006
- **Score**
93

Tasting Notes

Interesting aromas of graphite, dark fruits and sage follow through to full body with fine tannins and a fruity finish. Reserved and refined. Better in 2014.