



2004 & 06 Vitanza Tradizione Brunello di Montalcino Duo

Sangiovese • Italy • Tuscany • Red Wine

A Traditional Brunello From a Modern Winemaking Team

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2004 Vitanza Tradizione Brunello di Montalcino

"Here's a beautifully evolved Brunello with notes of cherry, cola and spice backed by dark and penetrating notes of blackberry, plum and tar. This wine delivers thick, solid aromas and a bold, succulent style with smooth softness and intensity in the mouth. Very nice."

—Monica Lerner (Aug. 2010)

Wine Spectator

93

2006 Vitanza Tradizione Brunello di Montalcino

"Lively and delicate, offering cherry, raspberry, floral and spice flavors, with touches of chocolate and mineral. Offers fine balance and harmony, but also well-structured, with a sweet, spicy finish. Best from 2013 through 2025."

—Bruce Sanderson (June 2011)

Availability

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1 x 2004 Vitanza Tradizione Brunello di Montalcino

1 x 2006 Vitanza Tradizione Brunello di Montalcino

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Good winemaking is the culmination of three things: good ingredients, sound science and a strong philosophy. It's not surprising then to learn that the partnership behind today's Brunellos includes a scientist and a philosopher who luckily came to own a Montalcino

In 1994, philosophy professor Rosalba Vitanza and her fiancé Guido Andretta, an aerospace engineer, purchased a friend's property in Montalcino that included 4 acres of vines. Soon after, they left their jobs to apply their disciplines to running a winery. Vitanza became winemaker and Andretta built a state-of-the-art cellar – and the first and only winery in Montalcino with a self-renewable power system generated by solar panels. Their efforts resulted in some incredible wine: Their first vintage, the 1995, was immediately welcomed by the critics, with *Wine Spectator* awarding it 94 points.

Given this devotion to modern advances, it may seem slightly ironic that Vitanza and Andretta decided to produce a *tradizione*-style Brunello alongside their regular Brunellos. This style requires that the wine be aged for three years in large, Slovenian oak casks, resulting in a pure, almost naked, expression of Sangiovese from Montalcino.

Today's duo of Vitanza's Tradizione Brunello includes the 2004 and 2006 vintages, considered to be two of the three blockbuster, age-worthy vintages of the past decade. If you have never experienced Brunello in this traditional style, you owe it to yourself to indulge, compare and find your own philosophy on this great wine of Tuscany.

Tasting Notes

2004 Vitanza Tradizione Brunello di Montalcino

Aromas of cherry, wild strawberry, sandalwood, tea leaf and cocoa bean are layered on the nose. On the palate, racy acidity and grippy, tea-leaf tannins are balanced by ripe red cherry and cranberry notes. The finish is earthy and lingering. This wine truly evokes what Brunellos produced in the '70s and '80s must have tasted like before the massive influx of new producers and modern styles arrived. Drink this wine now or hold it through 2025.

2006 Vitanza Tradizione Brunello di Montalcino

Riper and slightly darker berry aromas pervade the 2006 vintage of the Tradizione. More fleshed out than the 2004, the 2006 shows herbal notes of thyme and sage, smoked meat, cedar and tobacco. The 2006 is denser on the palate, with more extracted fruit. Tannins and acidity nonetheless come across softer, finishing with herbal and spice notes. Drink this wine now or hold it through 2030.

These two wines are absolutely in need of food for optimal enjoyment if consumed in the next two to four years. Decant them for an hour before serving with grilled or roasted red meats, a Black Angus burger or aged cheeses.

—Nicole Niebisch

Nicole Niebisch has worked in the wine industry for the past decade. She started in New York restaurants as a sommelier and, prior to joining Lot18, spent five years working for Folio Fine Wine Partners, an importer and producer of wines from several of the world's top regions. Nicole holds certificates from the Society of Wine Educators and the American Sommelier Association, and the Diploma in Wine and Spirits from the Wine and Spirit Education Trust.