



Discover Brunello di Montalcino

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WHAT IS BRUNELLO DI MONTALCINO DOCG?

Just one sip of this intoxicating red wine explains why it is touted by critics and casual wine drinkers alike.

But we're getting ahead of ourselves. Brunello di Montalcino DOCG is the acclaimed appellation of Montalcino, a medieval hilltop town in the Tuscan countryside. Since the late 1800s, the iconic wine has been made exclusively with Sangiovese, a prized red grape variety native to Toscana that is cultivated for its deeply flavored wines. The power-finesse combination of the wine, coupled with the majestic landscape, have made Montalcino a destination for all Italian wine lovers.



HOW DOES THE WINE TASTE?

Earthy, complex, and riddled with intrigue, Brunello di Montalcino is fresh and flamboyant when young and gives way to rich, balsamic, and chocolate notes when aged. With aromas of leather and tobacco with flavors of cherries and chocolate, it is among Italy's most seductive wines, offering intense flavors matched with long and sensual nuances.

WHY YOU NEED TO DRINK THIS RIGHT NOW

Deep and robust, Brunello di Montalcino is the ultimate wine for cold winter days. The wine pairs best with rich, bold dishes, such as Pecorino Toscano cheese, papparedelle al ragù di cinghiale (pasta with wild boar), and bistecca alla fiorentina (Florence-style steak).

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