

Bacchus-Vinothek

Weinhandlung Grimm

Brunello di Montalcino *Tenuta Valdicava*



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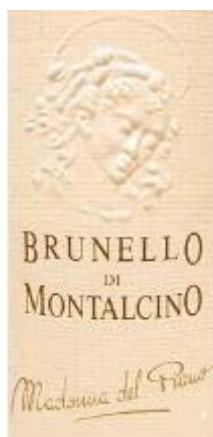


Die Tenuta Valdivaca ist nun seit 10 Jahren ein fester Bestandteil und eine tragende Säule in unserem Sortiment. Bei vielen Besuchen auf der Tenuta und nach vielen Gesprächen mit Vincenzo Abbruzzese wurde mir über die Jahre hinweg mehr und mehr klar, wie einmalig seine Weine sind. Und natürlich nicht zu vergessen, sind die vielen geöffneten Flaschen. Dabei ist es nicht immer die spontane Gefälligkeit seiner Brunelli, die mich immer wieder begeistert. Diese Brunelli wollen entdeckt werden. Keine süßen Barriquenoten und –aromen schmeicheln Nase und Gaumen und verdecken den einen oder anderen Mangel. Sangiovese Grosso pur. Wie ein klassifiziertes Gewächs aus Bordeaux, benötigt ein Valdicava mehr Zeit als andere „moderne“ Brunelli. Aber er hat auch mehr Zeit. Der 1999er ist noch eher jung als reif. Das kann man von vielen anderen Weinen dieser Region nicht immer behaupten.



Lange Jahre wurde Vincenzo (auf dem Bild mit Tina Honer) von seinen Kollegen belächelt. Legte er doch Drainagen in seine Weinberge. In der südlichen Toskana, wo sich die Reben nach jedem Tropfen Wasser sehnen. Sie lächelten....bis 2003, als auch die Toskana einen der heißesten und trockensten Jahre erlebte. All Reben litten und Wassermangeln und der Hitze. Außer die Reben von Vincenzo. Durch seine Drainage hatte er die Reben gezwungen, tief im Boden nach Wasser zu graben. Oberflächenwasser steht diesen kaum zur Verfügung. Und so erzielte Vincenzo auch in einem für die Toskana schwierigen Jahr wie 2003 einen großartigen Brunello mit Frische und Frucht und ohne jeglichen Kochtöne. Und wozu seine Weinberg dann erst in großen Jahren wie 2001, 2004 oder 2006 in der Lage sind, zeigen nicht zuletzt die enorm hohen Bewertungen aller Kritiker.

Vincenzo Abbruzzese bezeichnet sich selbst als Countryman, welcher am liebsten draußen in der Natur und bei seinen Reben und Pferden ist. Im Keller wird die geerntete Qualität lediglich bewahrt. Der Ausbau erfolgt in großen Fässern aus slowenischer Eiche. Durch den langen Fassausbau sind Schönung und Filtration unnötig und werden auf Valdicava im Sinne der Erhaltung auch der feinsten und subtilsten Aromen nicht praktiziert. Und selbst die Etiketten werden bei dem Madonna noch liebevoll von Hand aufgeklebt. Die Riserva Madonna ist im übrigen nicht „nur“ eine Riserva. Die Madonna ist eine kleine Lage mit besonderem Terroir. Und nur von hier kommen die Trauben für diesen einzigartigen Sangiovese. Aber da man nicht täglich eine Madonna genießen kann, sollten Sie den Rosso die Valdicava verkosten. Dieser Rosso kann es leicht mit einer Vielzahl an Brunelli aufnehmen.



Jahr	Wein	Weingut	Einh.	EUR/FI. netto	EUR/FI. brutto
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Rosso die Montalcino

2007	Rosso di Montalcino	Valdicava	0,75	14,20	16,90
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Wine-Spectator (Score: 90): "...This has a subtle nose, but there's good crushed black fruit and mineral. Full-bodied, with firm, fruit-coated tannins and a clean finish. Unwinds in the glass. Valdicava Brunello character for half the price. Drink now. 2,160 cases made

Robert Parker (91): "...The 2007 Rosso di Montalcino is one of the more massive Rossos in this vintage. In fact, it is one of the few wines that may actually require a year or two in bottle for the tannins to soften! Super-ripe red cherries lead to kirsch, earthiness, leather and spices as this full-bodied, tannic Rosso struts its stuff. The wine possesses exceptional depth, purity and class. Proprietor Vincenzo Abbruzzese elevates Rosso to another level with this effort, but readers will need to be patient. The Rosso is made from the estate's youngest vines, all of which are Brunello-designated. In 2007 Abbruzzese gave his Rosso an additional 4-5 months in cask above the usual 8-10 months. He describes the wine as "too important for a Rosso" and I tend to agree as this is by no means an approachable, easy going wine. Anticipated maturity: 2010-2022.

2008	Rosso di Montalcino	Valdicava	0,75	13,36	15,90
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Brunello die Montalcino

2003	Brunello di Montalcino	Valdicava	0,75	39,41	46,90
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Michael Grimm (18+) "...Dichte, kompakte Nase, fleischig, Kirschen, Schmelz, frische Säure, Power, toller Ausdruck".

Wine-Spectator (Score: 95): Enticing aromas of meat-and-mushroom pie mingle with rich plum and spices. Full-bodied, with silky, caressing tannins and intense fruit and mineral flavors. Well-crafted, finishing long. The flagship Brunello in 2003. This is the wine of the vintage. Best after 2010. 2,800 cases made.

2004	Brunello di Montalcino	Valdicava	0,375	23,44	27,90
2004	Brunello di Montalcino	Valdicava	0,75	46,13	54,90
2004	Brunello di Montalcino	Valdicava	1,5	98,32	117,00
2004	Brunello di Montalcino	Valdicava	3,0	198,32	236,00



Michael Grimm (18,5+) "...Tiefes Rubin, tolle reife Frucht, Schmelz, Charme, soft, saulecker, erfrischend, elegant, frische Kirschen, ganz toll, so was von frisch, elegant und fleischig".

Wine-Spectator (Score: 95): "...Displays complex aromas of blackberry and cherry, with a hint of licorice. Full-bodied, with silky tannins and a delicious finish of wonderful yet subtle fruit. Well-integrated and beautiful. Everything is in the right place. Best after 2011. 5,000 cases made."

Robert Parker (94): "...The 2004 Brunello di Montalcino is simply beautiful. Now that the wine is in bottle it is even better than when I tasted it from barrel. Firm but silky tannins frame a core of ripe dark fruit as this powerful yet elegant Brunello opens up in the glass. Smoke, cured meats, earthiness and graphite develop in the glass, adding further complexity. Sweet roses and spices linger on the long, refined finish. This is a big, structured Brunello, and like all of Abbruzzese's wines, it needs at least a few years of bottle age before it offers its finest drinking. Anticipated maturity: 2014-2024.

James Suckling (95): "...Lovely black licorice, flowers, and ripe fruits on the nose. This is very aromatic. Full bodied but tight, this has gone to sleep for the moment."

2005	Brunello di Montalcino	Valdicava	0,375	21,76	25,90
2005	Brunello di Montalcino	Valdicava	0,75	41,93	49,90

Robert Parker (92): "...The 2005 Brunello di Montalcino is a brooding wine that flows with the essence of smoke, tar, earthiness, wild cherries and iron. This is one of most rich, concentrated Brunellos of the vintage. Dark and enveloping on the palate, this powerful, virile Brunello closes with substantial heft. It should age beautifully on the depth of its fruit, but readers will enjoy a far more complete drinking experience if the wine is given at least few years in bottle to shed some of its baby fat. Anticipated maturity: 2012-2022"

James Suckling (93): "...Aromas of minerals, ripe fruit, a delicate floral character. On the palate it is fresh and fabulous with a long finish. Lots going on here"

2006	Brunello di Montalcino	Valdicava	0,75	49,58	59,00
2006	Brunello di Montalcino	Valdicava	1,5	98,32	117,00
2006	Brunello di Montalcino	Valdicava	3,0	209,24	249,00

James Suckling (97): "...Love the nose on this with blackberries, sweet tobacco, blueberries. Full body, with soft and silky tannins and a light jammy finish. Lots of dark fruits. Long finish. Loads going on in this one. Give it three to five years.

Or more.

Robert Parker (95+): "...The 2006 Brunello di Montalcino flows with gorgeous layers of dark red fruit. This is one of the more muscular, virile wines of the vintage. Slow to reveal its character, the Valdicava Brunello will require significant patience, but I have seen the wine blossom beautifully, even in the smallest of vintages. A blast of iron, smoke, tar, licorice and new leather inform the deep, intense finish. This is a hugely promising, brilliant Brunello from proprietor Vincenzo Abbruzzese, but it needs to be buried in the cellar for at least a few years. Readers who can't wait should open the wine a few hours in advance, which will allow the fruit to emerge. Anticipated maturity: 2016-2031.

Jahr	Wein	Weingut	Einh.	EUR/FI. netto	EUR/FI. brutto
2007	Brunello di Montalcino	Valdicava	0,75	49,58	59,00
2007	Brunello di Montalcino	Valdicava	1,5	98,32	117,00
2007	Brunello di Montalcino	Valdicava	3,0	217,65	259,00

James Suckling (98): "...What beautiful clear fruit here, with plums and spices and hints of flowers. Class. Full-bodied and luscious, this Brunello fills your mouth, with polished velvety tannins and gorgeous fruit. So wonderful and gorgeous. Irresistible. Better than 2006. Best after 2016.

Brunello Riserva Madonna del Piano

2003	Brunello Riserva "Madonna del Piano"	Valdicava	0,75	66,39	79,00
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Michael Grimm (18,5) "...sehr dichte, elegante, feine und komplexe Nase, fleischig, Feuer, Power, Eleganz, im Finish nochmals ganz viel Kirschen".

Robert Parker (93): "...The 2003 Brunello di Montalcino Riserva Madonna del Piano is a super-ripe, opulent wine that resembles the 1997 in its generous, full-bodied personality. The tannins are surprisingly well-balanced within the context of this challenging vintage. The 2003 should drink well relatively early for this Riserva. All things considered, this is a superb effort. Production was down sharply in 2003. The estate bottled just 13,000 bottles of this wine compared to the typical 23,000 bottles. Anticipated maturity: 2011-2023.

2004	Brunello Riserva "Madonna del Piano"	Valdicava	0,75	74,79	89,00
2004	Brunello Riserva "Madonna del Piano"	Valdicava	1,5	142,02	169,00
2004	Brunello Riserva "Madonna del Piano"	Valdicava	3,0	326,89	389,00

Michael Grimm (19+) "...total intensives Aroma, Kirschlikör, ganz sauber, konzentrierte Nase mit viel roten Früchten, viel Schoko, dann wiederum ganz blaue Früchte, Feuer, superelegant, lang, total frisch, Marzipan, lang, ewig am Gaumen, super, ganz weiche Tannine, wow"

Wine-Spectator (Score: 96): "...Intense aromas of blackberry, blueberry and mineral, with just the right amount of licorice and mineral. Full-bodied, with silky tannins and a beautiful finish. Best after 2012. 2,415 cases made. -JS

Robert Parker (96+): "...The 2004 Brunello di Montalcino Riserva Madonna del Piano continues to develop very positively. This huge, concentrated Madonna del Piano dazzles for the richness of its fruit and the delineation of its aromas. The clean, vibrant finish suggests many years of cellaring potential. The Valdicava Brunellos are often misunderstood when young because they possess so much richness, but with time in bottle the wines turn more delicate and complete. Anticipated maturity: 2014-2029.



2005	Brunello Riserva "Madonna del Piano"	Valdicava	0,75	74,79	69,00
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Robert Parker (96+): "...Don't let the firm tannins fool you, the 2005 Brunello di Montalcino Riserva Madonna del Piano is a stratospheric wine. It is one of the most powerful, intense and brooding wines of the vintage yet everything is miraculously in place. Dark cherries, licorice, new leather and flowers gradually emerge from a wall of unyielding tannins. With time in the glass the wine's inner perfume gradually emerges. Smoke, tar, scorched earth and a host of dark, brooding flavors mark the long, powerful finish. Readers will need to be patient here, but the 2005 Madonna del Piano will deliver the goods. Anticipated maturity: 2020-2035.

James Suckling (95+): "...This is incredible for the vintage with its density and freshness. Tons of complexity but still in need of some time to come out of its shell. Still, this has an incredible depth of fruit. 95+

Antonio Galloni: "...Vincenzo Abbruzzese is one of the most outspoken, passionate growers in Montalcino. His beautifully tended vineyards yield some of the richest wines in the region; and that's where most of the focus is - on the vineyards. The winery itself is unremarkable and is equipped with just the bare essentials. All of the wines are aged in large, neutral oak; what comes through is Abbruzzese's commitment to low yields, sustainable farming and non-interventionalist winemaking."

2006	Brunello Riserva "Madonna del Piano"	Valdicava	0,75	91,60	109,00
2006	Brunello Riserva "Madonna del Piano"	Valdicava	1,5	184,03	219,00
2006	Brunello Riserva "Madonna del Piano"	Valdicava	3,0	373,11	444,00

James Suckling (100): "...I tasted this about a year ago at the winery and I was blown away. This time I tasted it in a blind tasting in Tuscany and it stood above the rest. Amazing aromas of blueberries and flowers, with black truffles and pie. Foie gras, mushrooms and white truffles too. Powerful, with great depth of gorgeous fruit and ultra-fine tannins. It fills your mouth with fruit and ripe tannins. Complex and long. A breathtaking wine. Truly glorious. Better in 2015"

Antonio Galloni ist Parkers Mann in Italien. Im November hat er Vincenzo Abbruzzese besucht und ihm diesen Artikel gewidmet:

Valdicava makes some of the most intense, richly-flavored Brunellos coming out of Montalcino today. Proprietor Vincenzo Abbruzzese speaks in a surprisingly soft-spoken voice, but his lively sense of humor hints at the extroverted style of his wines. The Valdicava Brunellos have at times been controversial because of their massive concentration, but as this vertical attests, the only thing these wines need is time. To be sure, Abbruzzese favors small yields and his newest vineyards are planted to very high densities, but the wines are aged in cask and ultimately represent an intriguing intersection between traditional and modern styles. Valdicava releases two Brunellos; a normal bottling, and the single-vineyard Riserva Madonna del Piano.

Valdicava is located on the slopes of Montosoli, perhaps Montalcino's most renowned site. Visitors expecting to see a high-tech facility will be sorely disappointed, as this small, family-run property is as stripped down a winery as readers are likely to encounter anywhere. The estate traces its history back several generations. Abbruzzese's ancestors once worked this land as sharecroppers. Later they did well enough in a tanning business to buy 300 hectares of land for what were largely sentimental reasons. It was 1953. Montalcino was a backwater town in those days, with little economic vitality and none of the prosperity that is in evidence today.

In 1967 Abbruzzese's grandparents began producing Brunello and helped found the producers' consortium, the Consorzio del Vino Brunello di Montalcino. Abbruzzese started working full-time at the winery in 1987, hardly an auspicious beginning considering the poor overall quality of that vintage. From the outset Abbruzzese enlisted the services of Attilio Pagli, the talented consulting oenologist who remains on board to this day. Unlike some of his peers who allow their egos to take center stage, Pagli prefers to remain in the background, yet there is no mistaking that over the years the presence of his experienced and steady hand has helped fashion these unique wines.

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