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Brunello di Montalcino & Riserva „Madonna del Piano“



Vincenzo Abbruzzese ist als Winzer wohl einer der individuellsten Charaktere, die ich kenne. Ein Querdenker ohne Kompromisse. In einer Zeit, da es für viele Kritiker unvorstellbar ist, dass man große Weine ohne den Einsatz von Barriques erzeugen kann, baut er unbeirrt nur in großen Fässern aus slowenischer Eiche aus. Und in einer Region wie Montalcino, wo Wasser stets ein Mangel ist, hat er schon früh Drainagen in seine Weinberge legen lassen. Das war für viele Winzerkollegen dann doch zu viel. Ein Aussenseiter! Die anderen konzentrierten sich lieber auf moderne Techniken, Barriques und auch den Anbau von Cabernet, Merlot

oder Syrah. In einer Region, die per Gesetz für den Brunello ausschließlich dem Sangiovese Grosso vorbehalten ist.

Vincenzo ging stur seinen Weg. Und er behielt Recht. In einem Jahr wie bspw. 2003, als die hohen Temperaturen die Region Montalcino austrockneten und die Beeren am Stock rosinierten, hatten seine Reben, die ihr Wasser stets tief suchen müssen, Zugang zu Feuchtigkeit. Erstaunliche Frische und ein eleganter 2003er waren sein Verdienst.

Vincenzo sagt: „...um große Weine zu machen, muss man wenigstens 300 Tage im Jahr im Weinberg sein“. Entsprechend selten sieht man Vincenzo ausserhalb von Montalcino, der Toskana und vor allem nicht im Ausland. Vincenzo ist ein „Countryman“. Will man ihn sehen, muss man hin nach Montalcino. Er verlässt sein Weingut und Gestüt nie. Nie? Doch...für eine Handvoll Genießer wollte er im Juni nach Berlin kommen.



Aber in welchem Restaurant organisiert man ein wine&dine mit einem Winzer der besonderen Art?? Beim Italiener? An Spannung kaum zu überbieten. Nein, ich wollte auch hier einen anspruchsvollen, besonderen Platz. Einen Individualisten. Billy Wagner ist als Sommelier wohl einer der individuellsten Charaktere, die ich kenne. Ihn kenne ich schon aus seiner Zeit im Restaurant Rutz Weinbar (1 Michelin Stern). So einen Sommelier hatte ich davor noch nie getroffen. „Meine“

Sommeliers kannte ich im schwarzen Anzug mit Traube oder Tastevin am Revers, korrektem Auftreten und mit Besenstil rücklings unterm Sacko. Sie stehen neben einem am Tisch und man schaut zu ihnen auf. So und so. Billy Wagner? Er kam an unseren Tisch, ging erst mal in die Hocke und erklärte mir, warum er keinen Bordeaux führt. Mir!!



Seit 2015 führt er mit Micha Schäfer das Speiselokal Nobelhart&Schmutzig und wurde mit einem Stern im Guide Michelin belohnt. Individuell wie er selbst und BRUTAL LOKAL. Die Produkte für die Küche stammen aus der Region Brandenburg. Selbst auf Pfeffer wird verzichtet. Aber genau das macht es aus. Der Gault&Milau schreibt "...ein scheinbar gewöhnliches Produkt aus der Region in handverlesener Qualität wird von archaischen Aromen flankiert, bis sich seine Geschmacks-DNA wie unter dem Mikroskop in tausendfacher Auflösung offen-

bart....Und der Guide Michelin honorierte das Engagement mit einem Stern und notiert: „...auf Luxus und Chichi verzichtet man bewusst. Man kocht kraftvoll und kreativ...Da macht es richtig Freude, zu essen“.

Vincenzos Brunelli und Micha Schäfers Küche und Billy Wagner als Bindeglied. Da musste der Abend stattfinden. Nur hier. Termin war der 18. Juni. Und nur Tage zuvor erschien ein toller bericht in der Zeitschrift „EFFILEE“ und im Spiegel. Jetzt wird es noch schwerer, einen Platz zu bekommen. Und wir hatten das gesamte Restaurant!!!

Das Menü?

Was sich liest, wie der Einkaufszettel für den Samstagsmarkt, war abwechslungsreiches Aromenspiel auf ganz hohem Niveau.

Aal – Müritz Fischer

Sellerie – Olaf Schnelle

Alfredo Sironi Dinkel-Sauerteigbrot & Rohmilchbutter – Erdhof Seewald

Ike Jime Saibling / Dillblüten – Müritz Fischer

Junges Gemüse / Quark – nach Michel Bras, Laguiole

Erbesen / Minze / Pfifferlinge – Domän Dahlem

Lamm / Bärlauch – Müritzhof

Kartoffel / Blutwurst / Senf – Gut Hirschau

Kirschen / Hefe / Wachholder – Roberto Vena

Ei / Malz / Himbeerbrand – Frau Schlegel

Nussgebäck mit Berberitzen

Ort: **Speiselokal Nobelhart&Schmutzig**
Friedrichstraße 218, 10969 Berlin
www.nobelhartundschmutzig.com

Die Weine?

6 Jahrgänge Brunello: 1991, 2004, 2006, 2007, 2009 & 2010

5 Jahrgänge Brunello Riserva Madonna del Piano: 2009, 2007, 2004, 2003 & 2001

Die Rebsorte des Brunello, die Sangiovese Grosso, bespielt über die verschiedenen Jahrgänge hinweg die komplette Palette ihrer Komplexität. Lesen Sie hierzu weiter unten. Obwohl wir etliche der Weine am Lager haben, wurden die Flaschen für dieses wine&dine direkt beim Weingut nachgekauft. Alle Weine sollten direkt vom Ort ihrer Entstehung kommen. Aber natürlich sind viele Jahrgänge der verkosteten Weine nicht mehr verkäuflich. Vincezo war vom Restaurant, dem Service und dem Menü so begeistert, dass er uns nochmals einige Jahrgänge freigegeben hat. 2004 und 2006 Annata und 2003 Madonna.



Jahr	Wein	Einh.	EUR/FI. netto	EUR/FI. brutto
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Rosso di Montalcino

2008	Rosso di Montalcino	0,75	14,20	16,90
2009	Rosso di Montalcino	0,75	13,36	15,90
2013	Rosso di Montalcino	0,75	ausverkauft	



6/2016- Michael Grimm (17) "...sehr schöne, reife Kirschfrucht, frisch, gute Säure, schöne Balance."

Antonio Galloni (89): "...The 2013 Rosso di Montalcino is a dark, intense wine, yet it very much shows the mid-weight, classically austere style that is often found in this vintage. Crushed flowers, tobacco, dried cherry and savory herbs are all nicely delineated in the glass. I would suggest drinking the 2013 sooner rather than later, as the fruit is beginning to fade"

Brunello di Montalcino

1991	Brunello di Montalcino	0,75	ausverkauft	
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Michael Grimm (17+) "...Komplexe Nase, Brotkruste, auch noch Frucht, elegant, gute Säure, eher feingliedrig, nicht groß aber noch erstaunlich frisch"

Robert Parker/Galloni (90): "...The 1991 Brunello di Montalcino is remarkable for how gracefully it has aged. Although a small-scaled Brunello, it also possesses notable clarity in its elegant, perfumed fruit. This gorgeous, feminine Brunello is a great choice for drinking over the next few years. Anticipated maturity: 2008-2016"

2003	Brunello di Montalcino	0,75	41,93	49,90
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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	0,75	57,98	69,00
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6/2016 - Michael Grimm (18,5) "...Komplexe Nase mit Lakritze, Teer, dunklen Kirschen, reif, am Gaumen große Balance mit kräftiger Säure, viel Extrakt mit noch deutlichen Tanninen, großes Potential"



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.

Valdicava has been somewhat of a controversial property over the last few years. The Brunellos are typically very concentrated and dense when young, which can make them hard to assess. Make no mistake about it though; these are very serious wines whose only difficulty lies in giving them a few more years in bottle than the vast majority of Brunellos. A vertical tasting last year going back to 1988 published on www.erobertparker.com showed that the Valdicava Brunellos age exquisitely"

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"

Antonio Galloni (94): "...His 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"

2005	Brunello di Montalcino	0,375	21,76	25,90
2005	Brunello di Montalcino	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 0,75 57,98 69,00

6/2016 - Michael Grimm (18,5+-19) "...Sehr dichte, konzentrierte Nase, tolle Frucht, dunkle-schwarze Kirschen, am Gaumen erstaunlich mollig für Sangiovese, Extrakt, softe Tannine, lang, sehr lang, alles in Balance, groß"

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.

My visit with Vincenzo Abbruzzese was instructive, as always. His may very well be the most consistently outstanding wines in vintages 2006-2010. I was especially struck by a lone tank of 2010 Brunello from Montosoli, a wine that will probably ultimately be blended into the straight Brunello, but that in my view has more than enough pedigree to merit its own bottling"

James Suckling (95): "...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"

Antonio Galloni (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"

2007 Brunello di Montalcino 0,75 57,98 69,00

6/2016 - Michael Grimm (18,5+-19) "...Sehr komplexe Nase, feine floreale Noten, dunkle und hellere Beeren, Lakritze, kernig, kräftige Tannine.

Robert Parker/Galloni (95): "...The 2007 Brunello di Montalcino is gorgeous. Dark red cherries, plums, spices, leather and tobacco wrap around the palate as this dense, powerful wine starts to open up. Expressive aromatics are woven throughout, giving the 2007 a measure of polish and sophistication that is not always present in this wine when it is young. Finessed, suave tannins reinforce an impression of elegance. The 2007 can be enjoyed with minimum cellaring, but it will also age gracefully for many years. Readers who want to try the 2007 today should give the wine plenty of air, as the more refined qualities only emerge over time. When tasted next to the 2006, the 2007 shows redder tonalities of fruit and less sheer muscle. Hints of tobacco, crushed flowers and spices wrap around the sensual finish. Anticipated maturity: 2017-2027.

Vincenzo Abbruzzese has been one of Montalcino's most consistent producers over the last few years, an impression that was reinforced during my visit earlier this year. I tasted every wine in cask, and they were all terrific. I also had a chance to revisit the 1988 and 1990 Madonna del Pianos, both of which have aged beautifully in bottle. Readers who want to learn more about the estate and their wines will want to check out my video interview with Vincenzo Abbruzzese on www.erobertparker.com"

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"

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2008 Brunello di Montalcino 0,75 41,18 49,00

James Suckling (94): "... Dark chocolate with plums and hints of mahogany on the nose. Full body, with soft tannins and a fresh and clean finish. Refined and delicious. Structured for the vintage. Drink or hold."

2009 Brunello di Montalcino 0,75 49,58 59,00

6/2016 - Michael Grimm (18,5) "...Süße, saftige Frucht, Kirschen satt, auch am Gaumen sehr fruchtig, feine Dropsnote, lang, im Finale sehr komplex mit sehr guten Tanninen"

Robert Parker/Larner (92+): "...Vincenzo Abbruzzese's 2009 Brunello di Montalcino is a dense and full-bodied rendition that delivers an enormously floral bouquet of crushed rose petal and dried potpourri with background tones of cinnamon stick, root beer and caramelized brown sugar. Past vintages of this wine have shown great power and structure in the mouth, but the 2009 vintage is veiled and nuanced instead. There's a silky and tight quality to the tannin backed by a long, polished feel. The wine never feels bulky or dense. It will be interesting to see how it evolves, but if you don't want to wait, it can also be consumed in the near-term. Drink: 2016-20"

James Suckling (94): „...A silky, fine 2009 Brunello with light berry, chocolate and prune character. Medium to full body. Ultra-fine tannins. A wonderfully crafted Valdicava along the same lines as the excellent 2004. Drink or hold.“

Antonio Galloni (88): „...The 2007 Brunello di Montalcino is gorgeous. Dark red cherries, plums, spices, leather and tobacco wrap around the palate as this dense The estate's 2009 Brunello di Montalcino initially offers good depth, but like so many wines in this vintage, it lacks persistence and is also quite forward. Dark red cherry, plum, smoke and tobacco notes open up in the glass before the tannins take hold of the palate. My sense is that the fruit will fade before the tannins soften. The 2009 is best enjoyed sooner rather than later“

2010 Brunello di Montalcino 0,75 66,39 79,00

6/2016 - Michael Grimm (19+) „...Extrem dichte, kompakte Frucht, dunkle Kirschen und Beeren, Schoko, auch hellere Beeren, komplex, auch am Gaumen wieder dichte Präsenz, saftig, lang, schöne Bitterschoko im Finish“

Robert Parker/Larner (93): „...The gamy 2010 Brunello di Montalcino does a great job of presenting intensity and elegance all in the same delicious package. That's not easy to do and the excellent 2010 fruit plays a big role in achieving this goal. The wine offers a long succession of aromas that span from ripe fruit, to smoked meat, to grilled herb and soft spice. Delicate tones of licorice, cola and anise seed add life and energy. The list goes on. The wine's mouthfeel is best characterized by softness and structure, a two-fold approach that gives high hopes for the long aging potential of this wine. Valdicava's Brunello will appeal to those who love earthy and leathery notes in their Brunello“

James Suckling (99): „...Absolutely stunning aromas of nectarine, orange peel, sweet black cherry, plum, flower, licorice and mushroom. Full body with layers of ultra-fine tannins and hints of tangy acidity. Such beautiful length and beauty to this wine. It's powerful and structured but shows a gorgeous finesse and length. Truly wondrous. So long and refined. The texture is phenomenal. Better in 2016“

Wine-Spectator (96): „...Effusive aromas of incense, green olive, sweet strawberry and cherry, licorice and leather mark this structured version. The tannins are on the beefy side, but this finishes long, with enough fruit and spice for balance. Best from 2018 through 2032. 5,500 cases made“

Antonio Galloni (94): „...The 2010 Brunello di Montalcino is one of the very best wines I have tasted here in recent years. Dark red cherries, mint, game, smoke, tobacco and licorice are all deeply expressive in a mid-weight, very classic feeling Brunello long on class and personality. Big yet silky tannins frame the dramatic, intense finish. The Valdicava wines are always big, but the 2010 is a bit pulled back, and striking“

Brunello Riserva Madonna del Piano

2001 Brunello Riserva "Madonna del Piano" 0,75 ausverkauft

6/2016 - Michael Grimm (19-19,5+) „...Superkomplexe Nase, Korb voller Beeren und Kirschen, feine Lakritze-, Tabak- und Schokonoten, am Gaumen ganz große Balance, auch hier wieder viel Frucht aber Pflaumen und Brombeeren, kräftige Tannine, enormes Potential.“

Robert Parker / Galloni (96): „...The 2001 Brunello di Montalcino Riserva Madonna del Piano is another remarkable wine. It is a ripe, ample Brunello with tons of fruit. Compared to the broad-shouldered 1999, the 2001 possesses a touch greater detail and more finesse in its tannins. This is a beautifully delineated, chiseled wine of the highest level. Anticipated maturity: 2013-2023“

James Suckling (100): „...This is an amazing Brunello with mushroom, spice, dried meat and dried fruits. Full-bodied, velvety and dense. It has amazing depth and length. Goes on for minutes. Still a perfect wine“

Wine-Spectator (100): „...Mind-blowing aromas of crushed berries, meat, blackberry and violet. Full-bodied, with layers of incredibly velvety tannins and a long, long finish. This is so complex and long, and the mouthfeel is spellbinding. Develops wonderfully in the glass, becoming more and more rich with air. One of the greatest Brunellos I have ever tasted. Best after 2012. 2,000 cases made“

Antonio Galloni (96): „...Vincenzo Abbruzzese has turned out a magnificent wine in his 2001 Brunello di Montalcino Riserva Madonna del Piano. Oddly, the wine has a much more subdued color than last year's opaque Brunello. Richly sumptuous and elegant, it reveals a compelling array of sweet dark cherries, minerals, tar, underbrush, smoke and licorice with superb concentration. It is remarkably vivid and detailed for such a big wine. Ideally a few years of cellaring are warranted but those lucky enough to own this wine will have a hard time exercising such patience“



2003 Brunello Riserva "Madonna del Piano" 0,75 66,39 79,00

6/2016 - Michael Grimm (18,5) „...reife Nase, Likörnuancen, auch komplexe Nase, warme Frucht, fleischig, Feuer, Power, Eleganz, im Finish nochmals ganz viel sehr reife Kirschen, kräftige Säure und Tannine“.

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.

Valdicava has been somewhat of a controversial property over the last few years. The Brunellos are typically very concentrated and dense when young, which can make them hard to assess. Make no mistake about it though; these are very serious wines whose only difficulty lies in giving them a few more years in bottle than the vast majority of Brunellos. A vertical tasting last year going back to 1988 published on www.erobertparker.com showed that the Valdicava Brunellos age exquisitely."

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2004

Brunello Riserva "Madonna del Piano" 0,75

ausverkauft



6/2016 - Michael Grimm (18,5-19) "...Lakritze pur, dahinter viel Frucht mit Aromen von dunklen Kirschen und Pflaumen, am Gaumen sehr komplex und große Balance, Finesse mit sehr frischem Finale"

Robert Parker (Galloni (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.

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. Unfortunately I was not able to taste the 2008 Rosso in bottle, but several samples tasted from tank and cask seemed quite promising"

James Suckling (95): "...This is drinking a little tight at the moment. Still, the bright and decadent fruit give way to nice chewy tannins. Very complex, full bodied, and balanced. This needs some time to come back around. Drink this after 2012"

Wine-Spectator (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"

Antonio Galloni (96+): "...The 2004 Brunello di Montalcino Riserva Madonna del Piano is a wine that 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 Valdicava Brunellos are often misunderstood when young because they possess so much richness but with time in the bottle the wine turns much more delicate and complete. The clean, vibrant finish suggests many years of cellaring potential"

2007

Brunello Riserva "Madonna del Piano" 0,75

113,45 135,00

6/2016 - Michael Grimm (19,5) "...Superfrische Nase, viel dunkle bis schwarze Früchte, sehr komplex, frische Säure, spicy, am Gaumen Lakritze, extrem langes, elegantes aber auch kräftiges Finale.

Robert Parker (Galloni (96): "...The 2007 Brunello di Montalcino Riserva Madonna del Piano is another super-finished wine. Subtle floral notes meld into expressive red berries in a sumptuous Brunello that captures the essence of the vintage. The style is rich and deeply textured, but the 2007, as outstanding as it is, needs at least a few more years in bottle. Once again, finesse rules the day. Anticipated maturity: 2017-2027.

Vincenzo Abbruzzese has a cellar full of exceptional wines that will thrill Valdicava fans. The 2012s are spectacular at this stage and, along with the 2010s, are the best wines in the cellar today. In lesser vintages, the estate bottles some Rosso, but in top years there is very little, if any, Rosso. That will be the case with 2011 and 2012 respectively, given the development of the 2011 in the cellar and the exceptional quality of 2012. Abbruzzese made the decision to bottle his entire 2011 production as Rosso, an unheard move, but one that frankly recognizes the quality of that vintage. Abbruzzese told me his wines tend to have a fairly stable and linear development during vinification and in aging. With the 2011s, however, he observed a slow start and a rapid improvement in the cellar, something that concerned him with regard to the potential ageworthiness of the year. As a result, Abbruzzese declassified all of his wine to Rosso in 2011, with the exception of one cask of Madonna del Piano fruit that may eventually be released as straight Brunello. Although Abbruzzese says he still has reservations about the year and wants to be absolutely convinced of the quality of the remaining 2011 before it is released, the distinct possibility remains this cask will also be declassified to Rosso. As for the 2008 Brunello, it is one of the best wines of the vintage. Here, too, Abbruzzese's decision to blend in the Madonna del Piano lots (there will be no Riserva) contributes markedly to the wine's quality"

James Suckling (98): „...An impressively structured wine. Aromas of blueberries and blackberries with hints of violets. Full body with velvety, rich tannins. Very tannic and powerful, yet the tannins are polished and pretty. Layers of everything here. Give this another three to four years before opening.

Antonio Galloni (96): „...The 2007 Brunello di Montalcino Riserva Madonna del Piano is another super- finessed wine. Subtle floral notes meld into expressive red berries in a sumptuous Brunello that captures the essence of the vintage. The style is rich and deeply textured, but the 2007, as outstanding as it is, needs at least a few more years in bottle. Once again, finesse rules the day“

2009 Brunello Riserva "Madonna del Piano" 0,75 ausverkauft
6/2016 - Michael Grimm (18,5+) „...Süße, reife, komplexe Nase, gute Säure, lang, am Gaumen eher elegant als dicht.“

Robert Parker/ Larner (95): „...The 2009 Brunello di Montalcino Riserva Madonna del Piano is an expressive and articulate wine that speaks highly of Sangiovese and the Montalcino territory. The wine offers a pristine narrative of both grape and place with crystalline aromas of cherry, blackberry, spice, leather, smoke and Mediterranean herb. The bouquet peels back one delicious layer at a time. The mouthfeel is similarly successful with deep concentration and complexity. It imparts soft layers of dried fruit and velvety tannins. Endnotes of espresso bean and toasted almond add length and momentum. There's even spot of chewy sweetness that is typical of the warm 2009 vintage.

Vincenzo Abbruzzese's Valdicava presents a fantastic tag team of wines representing the 2009 and 2010 vintages respectively. Both wines are delicious although I will note the earthy-gamy note in the base Brunello that prevented me from scoring it higher. My hesitation is that it might become more pronounced with aging.“

James Suckling (94): „...This is the wine of the vintage with dark berry, chocolate, spice and mushroom character. Full body, silky and beautiful tannins and a long, long finish. A beautiful wine. Drink or hold“

Antonio Galloni (92): „...Cedar, smoke, tobacco, licorice, dark cherries and plums meld together in the 2009 Brunello di Montalcino Riserva Maddona del Piano. It is amazing to see just how much the Valdicava wines have changed over the last ten years or so. A decade ago, the Madonna del Piano was black, inky and impenetrable, but in 2009 it is a pretty classic wine. The flavor profile is full of Sangiovese signatures, while there is still quite a bit of the typical Valdicava richness in the glass. This is a terrific effort for a very challenging year“

2010 Brunello Riserva "Madonna del Piano" 0,75 Angebot siehe unten

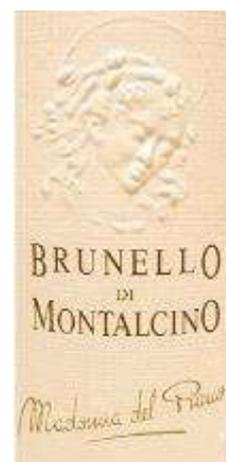
Michael Grimm (19,5+) „...trotz der Jugend enorme Komplexität, ganz reife Kirschen, feine Veilchennoten, viel Lakritze, am Gaumen wieder komplex und große Balance zwischen Säure, Frucht, Extrakt und Tanninen, bleibt ewig am Gaumen.Für mich der beste Valdicava, den ich je im Glas hatte“

James Suckling verkostet Valdicava ebenfalls seit vielen Jahren. Er vergab an diesen Brunello die Höchstnote von 100. Von den Großformaten gibt es teilweise nur Einzelflaschen.

2010 VALDICAVA BRUNELLO DI MONTALCINO MADONNA DEL PIANO RISERVA TASTING NOTE

Score
100

A wine with superb finesse and depth. So subtle and understated yet powerful and long. The tannin intensity is amazing. It just builds like a massive wave. Superb. Give this time in the bottle. The length is endless. Better in 2018.



Verfügbarkeit ab September 2016

Jahr	Wein	Einh.	Listenpreis EUR/FI. brutto	Vorzugspreis EUR/FI. brutto
2010	Brunello di Montalcino Riserva "Madonna del Piano"	0,75	185,00	159,00
2010	Brunello di Montalcino Riserva "Madonna del Piano"	1,5	385,00	325,00
2010	Brunello di Montalcino Riserva "Madonna del Piano"	3,0	795,00	679,00
2010	Brunello di Montalcino Riserva "Madonna del Piano"	6,0	1695,00	1445,00
2010	Brunello di Montalcino Riserva "Madonna del Piano"	9,0	2495,00	2120,00
2010	Brunello di Montalcino Riserva "Madonna del Piano"	12,0	2950,00	2550,00
2010	Brunello di Montalcino Riserva "Madonna del Piano"	18,0	4950,00	4295,00

Antonio Galloni war Parkers Mann in Italien. Im November 2013 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.

Die Bruttopreise verstehen sich ohne Abzug, pro Flasche und **inkl. Mehrwertsteuer**. Das Angebot ist freibleibend. Zwischenverkauf vorbehalten. Versand innerhalb von Deutschland. Es gelten die üblichen Zahlungs- und Lieferbedingungen (siehe Homepage unter www.bacchus-vinotek.com)