HOUSE OF TOWNEND

Brunello di Montalcino, Col di Lamo



Price	£55.49
Code	LAMO020

"This is a very pretty Brunello that shows fresh red cherries, strawberries, citrus, nutmeg, rose petals and cedar. Great combination of finesse and concentration. Silky tannins and chewy fruit are a winner. Full-bodied and powerful, yet agile. 95/100", James Suckling,

Tasting Notes:

A perfumed bouquet, there is great brooding intensity and smouldering power. The palate is sumptuous, round and creamy with a sophisticated prune and blackberry fruit structure, delicate nuanced oak ageing and perfectly poised tannins. Quite outstanding.

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Specification	
Vinification	Manual selection of clusters picked up in perforated cases which are delicately emptied in the hopper of the destemmed machine. Stuck fermentation takes place without the addition of cultured yeasts, with long maceration of the pomace at a controlled temperature and with recurring processes of scalar pumping over. At the end of the malolactic fermentation wine is poured into wine barrels and wood casks for a minimum period of two years. Wine is then put into stainless steel tanks and finally bottled. The final stage is to give the wine additional aging (6 months), before bottling.
ABV	14%
Size	75cl
Drinking Window	Drink now
Country	Italy
Region	Tuscany
Type	Red Wine
Grapes	Sangiovese
Genres	Fine Wine, Practising Organic, Vegan, Vegetarian
Vintage	2018
Body	Elegant, refined and supple
Producer	Azienda Agricola Col di Lamo
Producer Overview	The commercial farm Col di Lamo extends up to eight hectares in the territory of Montalcino. The property owner, Giovanna Neri, graduated in Law, got her passion for wine from her father and she is actually one of the most successful and valued winemakers.
Closure Type	Cork
Food Matches	enjoy with your favourite Italian dish
Press Comments	Wine Enthusiast 2024, 95 points: "The nose offers warm aromas of tar and coffee grinds and crisper notes of new leather and potting soil, with a sweet drizzle of cherry syrup on top. The palate is more fruit-forward, as strawberry and blood orange peel join a fresher cherry element, but lead tannins and graceful acid bolster a flinty heat for balance."