

2003 Brunello di Montalcino-Uccelliera

\$49.99 net per bottle (regular price: \$69.99) - **\$575.00 an unbroken case** –

92 -points-Wine Advocate

Some of Tuscany's best, most cherished, 100% sangiovese based wines come from the tiny village of Montalcino. **Uccelliera's 92 point 2003**

Brunello was rated among the very best of the vintage. Only 2003 Siro Pacenti's Brunello di Montalcino was rated higher at 93 points and Uccelliera was rated a point higher than Vincenzo Abruzzese's Valdicava, both of which sell for nearly three times Uccelliera's price. The Wine Advocate writes, "The 2003 Brunello di Montalcino from Uccelliera is very representative of the house style in its intense expression of ripe dark fruit, menthol, leather, chocolate and spices. It offers superb richness and depth, with notable complexity for a wine of its size. Another year of bottle age should help smooth the tannins.

Proprietor Andrea Cortonesi fashions big, full-bodied wines from his vineyards in the southern part of the zone. This is a very strong set of releases from a producer who represents the finest of the artisan approach to making wines in Montalcino."

This is a big wine, medium dark ruby purple in color, supple and full on the palate with sweet, black fruit flavors of blackberries and plums, spice, licorice, and a dollop of hoisin sauce. It has a high-glycerin content in an open knit yet well defined style. This wine is precociously delicious now but will reward 3-5 years in the cellar.

Andrea Cortonesi, who was born and raised in Montalcino, has worked in Montalcino's wine world his entire career. **Uccelliera is a miniscule gem of a domain.** In the mid-eighties, with sweat and perseverance, Andrea purchased the property from the renowned Ciacci family, for whom he consulted. In the ensuing decade he renewed the vineyards and did extensive work on the property. **For the past several years he has been working with Marc de Grazia. The result is absolutely brilliant wine.**