



BRUNELLO DI MONTALCINO DOCG 2007

Domus Vitae SRL, Tuscany, Italy

LCBO #330746 | 13.5% alc./vol. | \$65.95 | Release: 10-Dec-2016

2d and LAST release in LCBO of the rare gem

Improved even more with ~10 years ageing

The 2007 Brunello di Montalcino is a very pretty wine laced with sweet red cherries, flowers, spices and mint. Layers of fruit take shape beautifully in the glass in this highly expressive, generous Brunello. The 2007 impresses for its intensity and shapely, elegant finish. This is a terrific effort from Domus Vitae. Anticipated maturity: 2014-2024.

Score – 93p. (Antonio Galloni, robertparker.com, April 2012)

Revelling in its own personality and harmony, the 2007 Domus Vitae is one exceptional Brunello. Medium-dark ruby in colour, it displays intrinsically elegant, alluring aromas of wild red fruits, cedarwood, white truffles, underbrush, delicate mineral deposits, and a hint of vanilla and spice. Complex, possessing impeccable fruit, firm tannins, balanced acidity, and a gorgeous silkily textured hint of pure wild red fruits and cedarwood on the finish. Wondrously stylish, this may be enjoyed over the next dozen years and beyond. Now-2025+. **Score – 92p.** (Julian Hitner, www.winealign.com, June 2013)



Terroir:

87 ha vineyards at 300 m above sea level. Eocene soil with Ferruginous, rich in Skeleton.

Vinification:

The grapes are carefully harvested at first week of October. Fermentation 20-28 days in steel tanks at 28°C. Aged 4 years minimum in Oak Barrels and 8 years in the bottle.

Variety: Sangiovese 100%

Sugar: 5 g/L

Serving suggestion and food pairing: Best served at 18-20°C. The wine is perfectly suited to accompany the roast leg of lamb with rosemary, pot roast pheasant, roast squab and Tuscan-style steak. Ideal with aged pecorino or parmesan.

Robert Parker '12 **93p**

Wine Align '16 '13 **92p**

Vinous by Antonio Galloni **93p**





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CANADIAN ACCOLADES

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| David Lawrason '16 | <p>This is a mature brick-amber shaded brunello with lifted, complex aromas of currants, rosemary, cherry, cedar and vanillin. A great nose! It's medium-full bodied, elegant, rich and smooth, with real power and depth. Delicious. Best now to 2019. Tasted November 2016.</p> <p>Score – 92p. www.winealign.com</p> |
| John Szabo '16 | <p>Interesting to see this released now, a fully mature, savoury, delicate, finely-grained Brunello of considerable class and complexity, with exceptional length. Wood has been fully integrated at this stage, though this seems to have been crafted in a more modern style; it's working quite nicely now. Drink or continue to hold short term. Tasted November 2016. Value Rating: *1/2.</p> <p>Score – 91p. www.winealign.com</p> |
| Michael Godel '16 | <p>From the easy on the eyes, mouth and age vintage for Brunello comes this ageless wonder though it has easily entered its drinking window. Sangiovese in middle age is a beautiful thing and the 2007 growing season is one that allows us to taste a wine like this with pleasure while we're still young. The liqueur has given up its spiked and peppery notes and now its all seeped cherries and drips of extract. If you can afford the tag this is a most excellent Brunello to enjoy now and for the next three years. Drink 2016-2019. Tasted November 2016.</p> <p>Score – 91p. www.winealign.com</p> |
| Julian Hitner '13 | <p>Revelling in its own personality and harmony, the 2007 Domus Vitae is one exceptional Brunello. Medium-dark ruby in colour, it displays intrinsically elegant, alluring aromas of wild red fruits, cedarwood, white truffles, underbrush, delicate mineral deposits, and a hint of vanilla and spice. Complex, possessing impeccable fruit, firm tannins, balanced acidity, and a gorgeous silkily textured hint of pure wild red fruits and cedarwood on the finish. Wondrously stylish, this may be enjoyed over the next dozen years and beyond. Now-2025+. Tasted June 2013.</p> <p>Score – 92p. www.winealign.com</p> |