

LA FUGA La Fuga Brunello di Montalcino DOCG 2018 - 92 Pts

92 Points

Wine Advocate

Packaged in a chunky bottle, the 2018 Brunello di Montalcino shows aromas of dried fruit and baked blackberry with soft spice, tarry smoke and cured leather. That savory side folds directly into that dark fruit, giving this wine an open-knit and accessible personality

- Monica Larner



LA FUGA La Fuga Brunello di Montalcino 2018 – 95 Points

95 Points

Wine Enthusiast

The sanguine, umami nose is all slow-cooked meat, as stones and hot tar provide structure, but pop comes from just enough strawberries and balsamic. Although cherries join the strawberries on the palate, savory flavors continue to dominate before a delightful, spicy argument between chili and vanilla bean plays out on the leisurely finish.

- Danielle Callegari



LA FUGA La Fuga Brunello di Montalcino DOCG 2020 - 92 Points

92 Points

VinousMedia.com

The 2020 Brunello di Montalcino is dark and brooding, mixing ashen stones and grilled herbs with dried black cherries and ground cloves. It washes across the palate with soft, generous, energetic textures, with masses of ripe red and black fruits that slowly drench the senses.

- Eric Guido



LA FUGA La Fuga Brunello di Montalcino 2019 - 91 Points

91 Points

VinousMedia.com

The 2019 Brunello di Montalcino is intense, with a rich and savory bouquet that blends plum sauce and dried black cherries with brown spice and dried flowers. It's silky smooth and more energetic than expected, with a seductive core of ripe red and blue fruits accentuated by sweet spice and violet pastille. This finishes edgy, nervy and long, leaving a lingering tension, silty tannins and a fading licorice note.

- Eric Guido



LA FUGA La Fuga Brunello di Montalcino 2019 – 94 Points

94 Points

jamessuckling.com

Lots of dark-fruit notes of brambles and blueberries, followed by dried fennel, vanilla bean and sandalwood. Medium-bodied with firm tannins and savory herb aftertaste. Back in form with this vintage.

- James Suckling