

LA FUGA

Brunello di Montalcino DOCG 2020

92 Points

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.

November 26, 2024

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