

## **Castelnuovo dell'Abate, Province of Siena**

*Established: 2001*

*Owner: Claudio Tipa*

*Winemaker: Luca Marrone*

*Hectares under vine: 26*

*Viticulture: Organic*

*Vegan Friendly*



San Giorgio was founded in 1982, located in Castelnuovo dell'Abate in the south-eastern part of Montalcino in a unique position, at 400 metres on top of a ridge. The soil is poor and rocky, mainly composed of clay and tufa with some mixed sandstone and marlstone at different altitudes.

In 2016, neighbouring winery Poggio di Sotto, part of the Colle Massari group, purchased the estate.

### **Rosso di Montalcino DOC 'Ciampoleto'**

A fresh and lively Rosso from the youngest vineyards to drink now and over the next few years. Juicy cherry and redcurrant fruit with floral notes and sweet spice. The palate is silky and soft.

### **Brunello di Montalcino DOCG 'Ugolforte'**

Brunello 'Ugolforte' was named after a local revolutionary that led the forces against Siena in the 12th century. From the oldest vineyards with naturally low production, it is aged in large casks for 42 months.

**2017** *The 2017 Brunello di Montalcino is undeniably pretty and sweetly scented, featuring crushed strawberries dusted in confectionary spice and hints of clove and dried roses. Its textures are like crushed velvet, smooth and elegant, yet with a slightly fleshy feel, as ripe red fruits and inner florals effortlessly wash across the palate. A subtle coating of rounded tannins lingers through the licorice-tinged finale, as inner violet tones swirl and residual acids keep the mouth watering for more. This may be a far cry from the classic lines and structure of the typical Tenuta San Giorgio Brunello, but it's also a total pleasure to taste. 92 points, Eric Guido*

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