

100 POINTS

2010 CASANOVA DI NERI

BRUNELLO DI MONTALCINO TENUTA NUOVA



The 2010 Brunello di Montalcino Tenuta Nuova is a protagonist of the vintage. The fruit is deep and dark with rich levels of extract, intensity and flavor. It goes far beyond your standard cherry and blackberry to include plum cake, spice bread and bacon-wrapped prune. Nothing is obvious or monochromatic about this wine. Everything is nuanced and ethereal. Tenuta Nuova is also distinguished by the linear mineral notes that are characteristic of this single-vineyard site. In 2010, those traits are especially well-defined and pronounced. The tannins reach a level of suppleness that is almost impossible to find in the sometimes prickly and acidic Sangiovese grape. If there is one thing Giacomo Neri has mastered, it is harvesting at optimal ripeness: He knows his property and his vines better than most and it shows. Collectors will want to put this wine aside ten years or longer.

Giacomo Neri has produced one of the two 100-point wines I discovered in my tasting of 2010 Brunello di Montalcino. He is not new to triple-digit wine scores and I had given one to him before for the 2007 Brunello di Montalcino Cerretalto. I mention that because it is important to underline the impressive consistency in quality achieved by Casanova di Neri. Only a handful of Italian wineries can claim this distinction. His newest release from the exceptional Tenuta Nuova vineyard cru is a wine of soaring intensity, beauty and perfection. It's one of those wines you can't put down until the contents of the bottle have sadly dwindled to the final drops of precious liquid. The style is bold and opulent and the 2010 vintage is especially nuanced with the subtle beauty that only Sangiovese can display.

—Monica Lerner, Issue #217, February 2015