

Tuscany

Updated: March 4, 2009



Lisini

*Location: Montalcino,
Province of Siena*



The Lisini estate, now covering a total of **380 acres** and comprising some of the finest, most historical terrains in the Montalcino appellation, has been in the **Lisini** family since the early 1700s. Today, owner **Elina Lisini** is flanked by her grandsons **Lorenzo** and **Carlo**. Winery manager is **Filippo Paoletti**, and the winemaker is a living legend of Tuscan wines: **Giulio Gambelli**.



The present vineyard surface is **44.5 acres (18 ha.)**, all steeped in the area's most beautiful and wildest landscape: gently rolling woodland and vineyards, wild boars and deer, high up at **980 to 1,310 feet** above sea level. Getting there isn't easy for city people: winding dirt roads bordered by thick vegetation, a sense of time suspended, surroundings meant for the comfort of pheasants and hedgehogs and grapes rather than modern-day motorists. Your reward at the end of the road is this stone and terracotta icon of tranquility and harmony, the Lisini villa with its 14th-century tower – seamlessly blending into the estate's natural backdrop.



BRUNELLO DI MONTALCINO DOCG:

From tuffaceous soil, Eocene in origin, and 1.8 kilos of fruit per vine. Élevage is 36 months in Slavonian oak barrels (11-40

hl.), followed by 6-8 months' bottle age.

Complex, compelling, beautifully plummy and polished, with blockbuster structure complemented by Bernabei's hallmark elegance; unfolding layer after

layer of goudron, berry fruit, tobacco, violets, vanilla.

BRUNELLO DI MONTALCINO UGOLAIA

DOCG:

From the superlative

Ugolaia cru, a 3.7-acre, southeast-facing vineyard by the same name, planted in 1978 with severely selected grafts (top grafted onto wild vines by the Lisini team's senior experts). Crops are 1.1 kilo per rootstock, and élevage is 36 months in Slavonian oak barrels (11-20 hl.), followed by 18 months' bottle age. Juicy, velvety, flavorful, classically leather, licorice, black and red fruit with touches of smoke, minerals, earth and spices... This superb

Brunello is full and formidable, with silky tannins and a mellow, lingering finish.

ROSSO DI MONTALCINO DOC:

From Brunello's same clone of Sangiovese and the identical vineyards – the difference lying in the fact that Rosso does not undergo the same lengthy aging process as its "big brother": released one year after the relevant vintage (aging in oak is 6 months, bottle age 3), it is a more forward, easier-going yet robust, chewy and altogether enjoyable red, with unbeatable quality-to-price ratio.

