



ARGIANO
CANTINA DAL 1580

BRUNELLO DI MONTALCINO RISERVA DOCG

2016

vinous

95

The 2016 Brunello di Montalcino Riserva captivates with a rich, intoxicating bouquet that mixes deep black cherry-berry with plum sauce, balsam herbs, chalk dust and hints of camphor. It fleshes out across the palate, a staining primary fruits and spices seeming to coat all that it touches in youthful concentration. Zesty acidity creates a refreshing balance in spite of the grippy tannins that settle in towards the close. The result is a wine of poise, structure, but also remarkable length and energy, as tart currants and salty minerals mingle – and somehow, leave the mouth watering for more. Bravo! Argiano totally knocked it down with their 2016 Riserva, which is a vineyard election of fruit, refined for two years in 1500-liter Garbellotto casks.

JAMESUCKLING.COM 

94

Don't let the light color bother you. There's linear tightness and reserve to this with an almost nebbiolo sensibility. It's tannic and fine-grained with lots of intensity and power. Medium-bodied with muscular and formed tannin structure. Attractive fruit and a tight, reserved finish with chewiness. Cedar, mushroom and berry at the end. Try after 2024.

Decanter

94

Argiano's winemaker, Bernardino Sani waited until mid-October to harvest in 2016, benefiting from the slow ripening provided by the cool autumn nights. While the Riserva is dense and layered, freshness is preserved. Munificent aromas and flavours of sun-baked stone, Mediterranean herbs, dark red cherry and tobacco speak of the south. Suave tannins are seductively textured. Juicy on the mid-palate, it explodes with sweet spice and berries on the finish. The Riserva is a tiny vineyard selection of less than 2,000 bottles. It is aged in a combination of 1,000-litre and 600-litre barrels. Drinking Window 2022 – 2032.


WINE ADVOCATE

95

The Argiano 2016 Brunello di Montalcino Riserva is rich and generous with lots of dark cherry, blackberry and plum. The wine presents an enhanced savory side with spice, Spanish cedar and a hint of smoked rosemary. This classic vintage is known for its balance, showing both elegance and power. This bottle from Argiano is a great example of precisely that. The finish is long and savory with smoke and earthy tones. A mere 1,290 bottles were produced, and sadly, the Riserva is not exported to the United States market. – Drink Date 2024 – 2042.