

MARK SQUIRES'

Wine Bulletin Board on RobertParker.com

2001 San Polino Brunello di Montalcino, Tuscany, Italy

This is a very rare wine – in fact I can't find anything about in Veronelli, TWA, Belmaati.com or Mark Squires. The wine is 100% biodynamic and the production is 1626 bottles (see photo of back label).



Anyway – the wine; when I first opened it I noticed a rather fine purity, but also tons of dry extract and blackcurrant. The amount of wine that I used for testing was only small, but still I decided to decant. In general my last 5-6 bottles of 2001 Italian wines has all benefited from 2-3 hours of decanting. Three hours later the wine was in the Riedel glass, and I was already in love.

It's so Tuscan – you can literally smell the rosemary bushes and the atmosphere of the Tuscan spirit. The wine is covered with extreme mineral backbone. The outer rim of the wine is the minerals and purity shield. Moving towards the center of the wine you have the lovely red fruit and it's like there is a centre core with plum, blackcurrant and glycerine which is smiling back to you and it's breathtaking. The purity is unbelievable.

This is not a wine which will knock you backwards, but if you listen carefully you will hear angels sing. The taste has at this moment extremely high profiled acidity. The second you sink the wine your front palate snaps together and minerals and acidity is all around the palate. Again; purity and elegance is what this wine is all about.

If you can find this wine and love Sangiovese with red fruit, purity and elegance - I suggest you buy all you can get. (96-97)