



primavera

– S E L E C T I O N S –



IL MARRONETO

LOCALITY: Montalcino,
Tuscany

WINEMAKER: Alessandro
Mori

ilmarroneto.com



TUSCANY

IL MARRONETO

**“Alessandro Mori is the
Sangiovese whisperer.”**

Monica Larner, Robert Parker's Wine Advocate

Established in 1974 by Siena lawyer Giuseppe Mori, Il Marroneto takes its name from the central building of the cellar that dates back to 1250. As the story goes, the nuns of the nearby Madonna delle Grazie convent used the Marroneto to dry chestnuts prior to being ground into flour to bake bread for weary pilgrims walking the infamous Via Francigena to Rome.

Fast forward to the 20th century and the nuns are gone, but the Cantina's first wines, the 1976 vintage, were made by Mori's sons, Alessandro and Andrea, inside the classified building. Both sons had followed Giuseppe's career path, but Alessandro in particular was bitten by the winemaking bug, travelling the globe and eventually returning to Il Marroneto full-time from 1993.



Giuseppe Mori

Il Marroneto is ideally located. It is to the north of the appellation, sitting at around 450 metres and blessed with a mesoclimate that has a large diurnal shift. This sets the scene for the vibrant, pure and precise nature of the wines. The first additional plantings took place in 1975, which provide fruit for the venerable 'Madonna delle Grazie', with the rest following in 1977 and 1982–83, taking the area under vine to 5.8 hectares at a density of 3,400 vines per hectare.

Without wanting to open up a can of worms, climate conditions have been warming up in Italy in general, as well as other parts of Europe. The more we travel to Tuscany, the more we feel that site, exposure and altitude will play a vital role in the ongoing success of wineries – especially from a varietal and regional point of view. Montalcino is a notable example of this. Many of the lower lying sites are arguably becoming a little too warm, which is reflected in the wines being too thick and broad. These wines can miss clarity and are devoid of the high-toned notes that define Il Marroneto's wines. Alessandro's vineyard sits high on the hill, just below the commune of Montalcino, on the north side, with perfect southern exposure that faces back towards Siena – possibly the ideal location.



In the vineyard, there have been no chemical treatments and no tilling since 1988. In the winery, Alessandro Mori's approach is simple and focused, with a steadfast view to traditional winemaking, with natural ferments, no fining and no filtration. A 48-hour maceration with regular pump-overs occurs after a partial destemming. No temperature control is used during fermentation with temperatures often rising to 37°C

– truly old school. Ageing is in large botti of French and Slavonian origin. The resulting wines show a clarity of colour, great depth of perfume and taut acid, with detail and precision across the mineral-inflected palate. The high-toned nature belies the underlying concentration that will see these wines march gracefully through time. Today, the estate sits among the most highly regarded in Montalcino.

“Il Marroneto, a tiny 6ha estate on the northern side of Montalcino, has emerged as a major player.

Alessandro Mori crafts uncompromisingly traditional Brunellos of real pedigree.

The straight Brunello is a bit more classically austere than the Madonna delle Grazie parcel selection, which is richer, deeper and darker.

Readers who have not tasted these Brunellos yet owe it to themselves to do so.”

— Antonio Galloni, Vinous Media —

THE WINES

2017 Rosso di Montalcino ‘Ignaccio’

Both the regular Brunello and the Rosso start their life back at the winery as Brunello. During their maturation journey, at or a little over 24 months, Alessandro will make the decision to declassify a few botti, resulting in a small release of Rosso di Montalcino. This 2017 is a great example. Prior to fermentation, the grapes spend around 2 days in steel undergoing regular stirring. This is followed by a slow fermentation and long maceration for 3 weeks, at which point the must is relatively firmly pressed off (to help with extraction) and racked into large Slavonian and French oak botti for 24 months. There is a final resting in stainless steel before bottling. 2017 is a slightly warmer vintage, so there is power and generosity on show here, in both fruit and tannin.

2015 Brunello di Montalcino

In the early stages, the process to Alessandro’s ‘normale’ Brunello is the same as for his Rosso mentioned above. As we move up the tree, one of the key philosophies at

Il Marroneto is lengthy spells in oak. For the Brunello, this is usually around 39 months. With this generous vintage, there are brambly fruits and spice enveloped in milk chocolate, with a supple tannic frame and energetic acidity on the finish. A true delight.



2015 Brunello di Montalcino 'Madonna delle Grazie'

Sitting at the highest part of the estate at around 450 metres, this single site has the oldest vines on the property and takes its name from the little church just above the vineyard. This Brunello "Grand Cru", as Alessandro refers to it, is approached differently from the outset. Once picking is complete, all the fruit is placed into large wooden vats that see no agitation or stirring before fermentation – the fruit is simply left to kick off fermentation by itself. This lasts for around 3 weeks. The wine is racked off into similar oak to the Rosso and Brunello and left for 41 months. This vineyard produces power-packed fruit that is often less austere than the Brunello 'normale' and packs some serious fruit concentration and punch.