

<http://www.jjbuckley.com/2006-Mate-Brunello-di-Montalcino-Sangiovese-Grosso/p~2006~13003~750>

http://www.drinkupny.com/Mate_Brunello_di_Montalcino_p/w0800.htm (foto)



2006 Máté Brunello di Montalcino Sangiovese Grosso

Reviews of 2006 Mate Brunello di Montalcino Sangiovese Grosso

Chuck Hayward, JJ Buckley

April 2011

Darkly colored with a core that is almost opaque. The bouquet is almost backwards with pure and concentrated fruit aromas slowly appearing. Lively and fresh, bright flavors of crisp Bing cherry sing on the palate. There's no heaviness here as fresh acids keep things reigned in, leading into nice length with a lingering and seamlessly integrated finish. Approachable now, best to drink over the next 15 years.

95 points, James Suckling, [jamesuckling.com](http://www.jamesuckling.com)

January 2011

Love the nose to this, with licorice, mint, blackberries and aniseed. Full bodied, with wonderful dense fruit and super silky tannins. So fruity, yet full of finesse. A beauty. Try it after 2014.

95 points, Wine Spectator

June 2011

Highly recommended. An opulent, fruit-driven style, yet fresh, with cherry, raspberry and blackberry up front and tar and licorice lurking behind. The richness is mouthcoating, and there are dense tannins hanging out on the finish. This has immediate appeal, yet should age well too. Best from 2014 through 2027. 1,200 cases made.

About the Winery Mate

The Máté family wine estate nestles on two private hills in the temperate, seaward zone of Montalcino. A Roman vineyard 2,000 years ago, the seven campi of marvelously varied terroir lie between 300 and 400 meters above sea level. Totalling 7 hectares (15 acres) among Mediterranean woods of herbs and wild fruit, they were designed by Fabrizio Moltard, agronomist to Angelo Gaja. The clones, chosen for each field by France's Pierre Guillaume, comprise: Sangiovese (in fossil-filled tuff), Merlot (in sandy clay), Cabernet Sauvignon (in galestro), and Syrah (on mineral-rich, southern terraces).

*Safra 2006. Jantar da Confraria SEAC no Hugo Lange em 16/04/2015.
Nova prova 10 anos depois: excepcional, está melhor.*