

VILLA AL CORTILE

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MONTALCINO



Wednesday, September 3, 2025

VILLA AL CORTILE

CASTELLINI IN CHIANTI TUSCANY ITALY

ESTATE



STYLE = Brunello is the quintessential wine of Villa al Cortile Estate as it is the exemplification of our strong belief that Sangiovese and its dedicated territory, Montalcino share a kinship unique not only in Italy, but everywhere else in the world. Brunello Villa al Cortile exhibits freshness, balance and power, backed by tannins and acidity.

COLOUR = Almost impenetrable dark red.

AGING = 5 years in which 24 months in oak barrels of 25 – 50 hl, followed by 6 months in bottle.

BOUQUET = An earthy expression of Sangiovese offers aromas of black cherry, rose and eucalyptus notes.

FLAVOUR = The palate delivers wild cherry, raspberry, clove, savory herb and licorice alongside gripping tannins and firm acidity.

RECOMMENDED WITH = Brunello is a perfect companion to red meats, smoked, wood roasted, braised or grilled. But its classic partner is the grilled T – Bone Steak in the Florentine style (Bistecca alla Fiorentina)

SERVING TEMPERATURE = 18 – 20 degrees C.

GRAPE: 100% SANGIOVESE (TUSCANY)

((2019)) Brunello Di Montalcino DOCG 14.0% Alc

VILLA AL CORTILE

CASTELLINI IN CHIANTI TUSCANY ITALY

ESTATE



SOIL = The location of our vineyards in both the S.W and N.E of Montalcino allows a phased harvest while benefitting of the different vineyards altitude.

WINEMAKING = Hand harvest. Maceration on the skins is followed by fermentation in temperature – controlled medium and small stainless steel vats for 7 – 10 days with frequent pumping over and 1 or 2 delestage. Malolactic fermentation occurs naturally.

STYLE = Riserva Villa al Cortile showcases most elevated expression of the estate's pursuit of quality and tipicity. With every vintage we aim to capture the very essence of the vineyards that produced it. For aging, we deliberately use in oak barrels, actively pursuing the typical character, intensity and concentration while maintaining a vertical elegance.

COLOUR = Almost impenetrable dark red.

AGING = 6 years of which 36 months are in oak barrels of 25 – 50 hl, followed by 6 months in bottle.

BOUQUET = Concentrated and dense, with notes of dark plums, dried raspberry, tobacco and leather.

FLAVOUR = The palate delivers plenty of power with fine tannins on the finish.

RECOMMENDED WITH = Brunello is a perfect companion to red meats, smoked, wood roasted, braised or grilled. But its classic partner is the grilled T – Bone Steak in the Florentine style (Bistecca alla Fiorentina)

SERVING TEMPERATURE = 18 – 20 degrees C.

[GRAPE: 100% SANGIOVESE \(TUSCANY\)](#)

[91 Points I Vini Di Veronelli 2019](#)

[90 Points James Suckling](#)

[90 Points Wine Enthusiast](#)

[4 Grappoli Guida Vini Bibenda 2019](#)

[17 Points Out Of 20 Exceptional Vinum Magazine 2018](#)

((2012)) Brunello Di Montalcino Riserva DOCG 14.5% Alc (Wooden Box)

VILLA AL CORTILE

CASTELLINI IN CHIANTI TUSCANY ITALY

BACK VINTAGE SELECTION



STORY = Brunello is the quintessential wine of Villa al Cortile Estate as it is the exemplification of our strong belief that Sangiovese and its dedicated territory, Montalcino share a kinship unique not only in Italy, but everywhere else in the world. Brunello Villa al Cortile exhibits freshness, balance and power, backed by tannins and acidity.

COLOUR = Garnet red colour.

AGING = 5 years of which 24 months in oak barrels of 25 – 50 hl, followed by 6 months in bottle.

BOUQUET = At the nose it is elegant and complex, with notes of dry roses, earth, leather, tar and sour cherry jam.

FLAVOUR = Velvety and full bodied, shown soft tannins and still vibrant acidity with long and pleasant after taste.

RECOMMENDED WITH = Roasted meats, game and medium age pecorino cheese.

SERVING TEMPERATURE = 16 – 18 degrees C.

GRAPE: 100% SANGIOVESE

Vintage Rating 95/100 Wine Spectator

((2006)) Brunello Di Montalcino DOCG 14.0% Alc

VILLA AL CORTILE

CASTELLINI IN CHIANTI TUSCANY ITALY

BACK VINTAGE SELECTION



STORY = Villa Al Cortile Riserva is the result of the best selected barrels because of their excellence, reflecting the uniqueness of Sangiovese and its native vineyards. It showcases most elevated expression of the estate's pursuit of quality and tipicity. With every vintage we aim to capture the very essence of the vineyards that produced it. For aging, we deliberately use oak barrels, actively pursuing the typical character, intensity and concentration while maintaining a vertical elegance.

COLOUR = Ruby / Garnet red colour.

AGING = 5 years of which 36 months in oak barrels of 25 – 50 hl, followed by 6 months in bottle.

BOUQUET = At the nose it is fruity and elegant, with notes of violet, dried plum, cloves and coffee. Still freshness and full bodied, shown soft tannins and still vibrant acidity with long and pleasant after taste.

FLAVOUR = Velvety and full bodied, shown soft tannins and still vibrant acidity with long and pleasant after taste.

RECOMMENDED WITH = Wood roasted, braised or grilled red meats, game and medium age pecorino cheese.

SERVING TEMPERATURE = 16 – 18 degrees C.

GRAPE: 100% SANGIOVESE

Vintage Rating 98/100 Wine Spectator

((2010)) Brunello Di Montalcino Riserva DOCG 14.5% Alc (Wooden Box)

VILLA AL CORTILE

CASTELLINI IN CHIANTI TUSCANY ITALY

BACK VINTAGE SELECTION



STORY = Villa Al Cortile Riserva is the result of the best selected barrels because of their excellence, reflecting the uniqueness of Sangiovese and its native vineyards. It showcases most elevated expression of the estate's pursuit of quality and tipicity. With every vintage we aim to capture the very essence of the vineyards that produced it. For aging, we deliberately use oak barrels, actively pursuing the typical character, intensity and concentration while maintaining a vertical elegance.

COLOUR = Garnet red colour.

AGING = 5 years of which 36 months in oak barrels of 25 – 50 hl, followed by 6 months in bottle.

BOUQUET = At the nose ample and complex, with ethereal notes of dry roses, coffee, tar and plum jam.

FLAVOUR = Velvety and full bodied, shown soft tannins and still vibrant acidity with long and pleasant after taste.

RECOMMENDED WITH = Wood roasted, braised or grilled red meats, game and medium age pecorino cheese.

SERVING TEMPERATURE = 16 – 18 degrees C.

GRAPE: 100% SANGIOVESE

Vintage Rating 97/100 Wine Spectator

((2004)) Brunello Di Montalcino Riserva DOCG 14.5% Alc (Wooden Box)