

II MARRONETO

‘II Marroneto remains at the top of their game and at the head of the pack.’ - Ian D’Agata

“At the top of the Brunello di Montalcino collector pyramid lies “II Marroneto” right up there with the likes of Biondi Santi and Soldera. Between the three we would take “II Marroneto” every time for its overall balance and charming ageability. Looking back 15-20 years, Antonio Galloni called the property “the single most important yet under-the-radar estate in all of Montalcino. Don’t sleep on the Brunello Classico bottling!” - Ian D’Agata

Year Founded: 1974

Region: Montalcino, Italy

Founder: Giuseppe Mori

Winemaker: Alessandro Mori

Fun Fact: II Marroneto is the property that Antonio Galloni once called “the single most important yet under-the-radar estate in all of Montalcino.”

-Sustainable-

If there’s a region of Italy where fame and greatness often exist on different planes, it’s Montalcino. There’s no greater evidence of this than the wild disconnect between the extent to which the II Marroneto name is worshipped by insiders and the fact that the estate is not at all well-known by the public. As for II Marroneto flying under the radar, that’s about to end. With utterly singular wines that transcend variety and appellation, II Marroneto is finally parlaying its elite status in Italy into a global market following.

II Marroneto was founded in 1974 by Giuseppe Mori on the cool, steep slopes just north of Montalcino, the sector that boasts many of the region’s

most elegant Brunellos. The timing of II Marroneto’s founding placed Giuseppe firmly in Brunello’s second wave of producers who established estates before the Brunello boom of the 1980s and 1990s. The first Marroneto vines went into the ground on the estate’s steep 400-meter elevation galestro clay and sand slopes in 1975, followed by subsequent plantings in 1977, 1982 and 1983. Giuseppe’s son Alessandro joined him in time for the 1980 vintage, the first to be bottled. Long before it was fashionable, Alessandro eschewed the usage of artificial fertilizers, herbicides, or pesticides in his vineyards. Father and son were aided in their early efforts by two of Montalcino’s legendary names, first Mario Cortesio and then his best friend, Giulio Gambelli. Giuseppe was close friends with the two “Sangiovese Whisperers,” and he adopted their distinctly traditional philosophies at II Marroneto. By 1990, Alessandro was ready to forge his own path for the estate’s wines, but he never forgot Gambelli’s imperative to “listen to the wine.” Over the years, Alessandro has adapted his winemaking incrementally to realize each wine’s unique identity more fully. Extended fermentations, long macerations and lengthy maturation in large format barrels are the norm at Marroneto. These hands-off methods ensure greater transparency of site and allow for excellent structure in each wine II Marroneto produces, from its entry-level wines to its top cuvée.



2019/2020 Brunello di Montalcino



“Madonna delle Grazie often gets most of the attention, but I often find the straight Brunello just as compelling.” - Antonio Galloni

While Madonna del Grazie is the estate’s top wine, its flagship Brunello di Montalcino can stand toe to toe with it. The vines are almost as old and, of course, are all located in Montalcino’s prime northern sector. The two wines share a similar approach in the cellar too. In fact, the regimen of the two wines is virtually identical, with the main difference being that Brunello classico simply spends less time in wood. If the Old-School Brunellos of the 1980s and 1990s are your thing, either of the two Marroneto Brunellos will pull at your heartstrings.

Fermentation in large oak casks proceeds slowly and typically peaks near 38C. After 20+ days fermenting, the wine is racked into 26hl barrels for at least 36 months of aging before bottling.

97 Points - '20 James Suckling - *“Complex and deep with aromas of cherry stones, butter, fresh violets, orange peel and prunes. Firm tannins with a grainy texture, yet it has a sweet finish, super-energetic acidity and a full body. Flavors of blood oranges and violets. Perfect balance and incredible aging potential. A super classic.”*

96 Points- '20 Vinous

96 Points- '20 Robert Parker

96 Points - '20 Decanter

95 Points - '19 Vinous - *“A cascade of bright cherry, rose buds, lavender and cedary spice wafts up from the whimsically perfumed 2019 Brunello di Montalcino. This is surprisingly juicy yet quite complex, with hints of zesty orange and vibrant acidity that add tremendous energy as crisp clove-inflected red fruits drench the senses. It finishes with cheek-puckering tannins, yet they are sweet and round. Tapers off spicy and fresh, leaving lingering mint, violets and sweet herbal tea notes. Don’t be fooled by its energy and approachability; the 2019 holds a massive amount of power in reserve. A spell-binding Brunello from Il Marroneto.”*

2020 Brunello Madonna delle Grazie



Crafted from a single parcel located just below the town walls, the Brunello Madonna delle Grazie is fermented with wild yeasts, macerated for approximately three weeks, and aged in large-format neutral wood for over 40 months. Put simply, Madonna del Grazie is not only Il Marroneto’s pinnacle, but also one of the towering wines of Montalcino and easily deserving of its elite status.

98-100 Points - Vinous - *“Notes of crushed raspberries and cherries come together with spiced orange peels, balsam herbs, cloves and white smoke. This is deeply textural and seductive, enveloping the palate with velvety textures and masses of ripe wild berry fruits and spices. A core of brilliant acidity enlivens the experience, and its minerality comes through in the dramatically long, crunchy finish. A saturation of plums and currants mingle with beautifully contoured tannins.”*

98 Points - Robert Parker

98 Points - Decanter