



Lambardi Brunello di Montalcino

Overview

- From a northeast-facing slope in the heart of Montalcino at Canalicchio di Sotto — land once belonging to the legendary Biondi-Santi estate — Maurizio Lambardi and winemaker Silvia Cennini craft one of Montalcino's most quietly compelling Brunellos. Less than 9,000 bottles are produced annually.
- 100% Sangiovese from vines planted in clay and volcanic soils, harvested later than nearly everyone else on the hill, this is Brunello the way it was meant to be — earthy and aromatic on the nose, with bright wild cherry, fennel, sage, iron, and dried flowers, then firm, noble tannins and a finish that goes on and on.

Appellation: Brunello di Montalcino DOCG

Varietal: 100% Sangiovese Grosso

Type: Red, dry

Winemaking and Vineyard Notes

Production Area: Canalicchio di Sotto, Montalcino

Vineyard Age: The vines are between 25–43 years old.

Elevation: 300 meters above sea level.

Exposure: Northeast-facing.

Soil: Clay and volcanic rock.

Training system: Trained in bilateral cordons at low density.

Harvest: Late September — later than most

Vinification: Destemming, fermentation in stainless steel with natural yeasts, and extended maceration.

Aging: In large Slavonian oak casks, followed by bottle aging before release.

Tasting Notes

Color: Deep ruby red with garnet reflections.

Bouquet: Earthy and complex — wild cherry, fennel, sage, dried flowers, iron, and subtle tobacco and leather with age.

Palate: Full-bodied with firm, noble tannins and vivid acidity. Flavors of black cherry, dried herbs, earth, and licorice carry through to a long, structured finish with excellent aging potential.

Alcohol: 14.5%

Serving Temperature: Best served between 10°C and 12°C (48–54° F).

Food Pairing

Braised wild boar, bistecca alla Fiorentina, slow-roasted lamb, and aged Pecorino are all natural matches. Its firm tannins and bright acidity also make it a compelling choice alongside rich pasta dishes with game ragù or hearty mushroom preparations.



Maurizio Lambardi tends his small, prized parcel of 6.5 hectares: land that previously belonged to the legendary Biondi-Santi estate. The vines are low-density, trained in bilateral cordons, and harvested later than most of their neighbors, allowing the Sangiovese to reach true optimal maturity before picking. Production is intentionally limited. Only 9,000 bottles each of Brunello and Rosso di Montalcino are made per vintage — a team effort, with winemaker Silvia Cennini at the helm for over 15 years, guiding these very traditional wines into a golden era of consistency and quality.