



COL D'ORCIA

BRUNELLO DI MONTALCINO NASTAGIO 2012

Tuscany, Italy

91

WINE ENTHUSIAST
MAGAZINE

MAY 2018

POINTS

Balsamic aromas of menthol and eucalyptus merge with roasted coffee bean and a whiff of blue flower. The taut polished palate shows dried cherry, raspberry compote, star anise and espresso alongside fine-grained tannins. Drink 2019-2025. —K.O.

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