



## Solaria

### Brunello di Montalcino Eremus 2010

**Grape Type:** 100% Sangiovese Grosso

**Wine Description:** COLOR: Deep ruby red with garnet hues, clear.

BOUQUET: Ethereal and complex, yet with fruity notes well mixed with hints of wood.

TASTE: Structure and powerful tannins, soft and persuasive.

**Winemaking Details:** The wine is produced in the area around the town of Montalcino. The yield is kept under 500 gallons per acre in order to produce wine of notable character. Aging in Slovenian oak casks varies but usually exceeds the three and half years is required by the DOCG.

**Food recommendations:** Roasted meat, game birds, steaks and chops, crown roast rack of lamb aged cheeses.

**2010 Solaria Brunello di Montalcino**

**95 points James Suckling**

This is structured and firm with ultra-fine tannins and a juicy and delicious finish. A full-bodied, muscular wine that nevertheless shows complexity and finesse. Drink in 2017. (1/2015)

**90 points Vinous**

Solaria's 2010 Brunello di Montalcino is a fruity, supple wine with plenty of near and medium-term appeal. Dried cherries, smoke, tobacco and cedar add nuance as this nicely balanced, harmonious Brunello shows its mid-weight, attractive personality. The 2010 is a wine that impresses for its bal-

ance and sense of harmony. (AG) ” (2/2015)

**Robert Parker's Wine Advocate**

Solaria's 2010 Brunello di Montalcino is a dark and penetrating wine with a brooding personality. The bouquet is layered with dark fruit, plum, prune, spice, licorice and cola. Despite the large impact of the bouquet, the wine is much less forceful in the mouth. In fact, its consistency is light and delicate with silky tannins and streamlined appeal. The boldness it presents on the nose is

followed by softness in the mouth. (ML) ” (2/2015)

