

## 2023 Cerbaiona Rosso di Montalcino

### REVIEWS

**JEB DUNNUCK**

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#### 2023 Cerbaiona Rosso Di Montalcino

With roughly 7,000 bottles produced, the 2023 Rosso Di Montalcino comes from various parts of the vineyard, while the Brunello is drawn from the crest of the hill. It pours a bright ruby hue and opens with wild raspberries, violets, sweet herbs, and fresh, layered earth. Medium-bodied, it has polished tannins, refreshing acidity, and a saline, citrus-tinged finish that keeps it light on its feet. It should drink well over the next decade. Drink 2026-2036.

*This was my first visit to the estate of Cerbaiona, where I met with Matthew Fioretti. Along with investor Gary Rieschel, they purchased this historic estate in 2015 from Diego Molinari and began a four-year process of uprooting, replanting, and extending the vineyards, which are now cultivated using the alberello method. They have also overseen the construction of a new underground cellar. The wines have a renewed focus on precision, clarity, freshness, and sense of place. It is immediately apparent that Mr. Fioretti brings a fastidious attention to detail from the vineyard to the glass, and I, for one, find this a welcome change that seems to be leading Cerbaiona to a potential place among the best of the region.*

- Audrey Frick (2/18/2026)

  
WINE ADVOCATE

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#### 2023 Cerbaiona Rosso di Montalcino

Cerbaiona's 2023 Rosso di Montalcino opens with bright forest berry fruit, pressed violet and a pretty spiciness that defines the vintage. The palate is vibrant and finely textured, balancing floral lift with fresh red and dark berry tones and a subtle savory edge. Aged for one year in oak with a portion of new wood before finishing its maturation in cement for improved integration, the wine shows harmony and clarity while preserving freshness, with a total production of just 7,800 bottles.

- Monica Larner (January, 2026)

## VINOUS

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The 2023 Rosso di Montalcino is remarkably pretty, mixing dusty rose and violet tones with crushed blackberries and a whiff of bergamot. This is pure style, with crisp minerality, perfumed red berry fruits, fresh acidity and blue/purple inner florals. Sweet tannins frame the finish as nuances of saline minerals and citrus fade.

- **By Eric Guido**, *Two Sides of the Same Coin: 2023 and 2024 Rosso di Montalcino* - 3/17/2026

## Monica Lerner

*Robert Parker Wine Advocate* - January 2026 -

“Matthew Fioretti is the guiding force behind Cerbaiona, a historic Montalcino estate acquired in 2015 from the legendary Diego Molinari, a larger-than-life figure in Montalcino in the 1980s and 1990s, and now owned by a group of venture capitalists.

Since the acquisition, Fioretti has worked methodically to restore and reimagine the estate, replanting old vineyards and converting select parcels to alberello, with tailored spacing to improve airflow and light penetration, while also overseeing a major expansion of the winery that includes a state-of-the-art fermentation room with conical stainless steel tanks arranged in a circular layout, cement vats for resting the wines and a new cellar defined by traditional red-brick arches and architectural details.

Beyond the vineyards and cellar, the restoration extends to the villa itself and the creation of formal Tuscan gardens, changes that Fioretti acknowledges unfold over decades rather than years, reflecting a long-term vision.

Guided by the belief that winemaking is a craft rather than an art and describing his approach as an "atelier" rather than an artisanal exercise, Fioretti emphasizes technical precision at every level, from microbiological control to the broader demands of running an estate-driven business in an increasingly complex and challenging global wine market”.