

2019 Cerbaiona Brunello di Montalcino

REVIEWS

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The 2019 Brunello Di Montalcino pours a bright red color and shows more aromatic restraint than the 2021. The nose shows wild raspberries, darker berries, and dried floral tones, with a more muted, understated frame. Medium to full-bodied, it offers ripe tannins, balanced acidity, and solid length, although it feels a touch less polished than the 2021 at this stage. It should drink well over the next 12 to 15 years. Drink 2026-2041.

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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Cerbaiona's 2019 Brunello di Montalcino is concentrated and expressive, with earthy tones folded into dark fruit, spice and pressed flowers. The palate is rich and powerful, showing greater structure and textural heft than usual, with flavors leaning firmly into the dark fruit spectrum and layered spiciness that underscores the character of this cellar-worthy vintage. Fermented in conical wooden vats with whole berries, the wine gains depth and definition while maintaining balance. Production totals 9,382 bottles plus larger formats.

- Monica Larner (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.

Monica Lerner, January 2026, *Robert Parker Wine Advocate*