

2020 Cerbaiona Brunello di Montalcino

REVIEWS

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Interpreting a vintage marked by August heat, the 2020 Brunello Di Montalcino pours a bright red hue and leans into a slightly richer, more immediate profile than the 2021. The nose has black raspberries, grenadine, violets, and warm spice. Medium to full-bodied, it has broader shoulders and more flesh, with ripe tannins, balanced acidity, and a generous finish that stays refined. It should drink well for 10 to 15 years. Drink 2026-2040.

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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The 2020 Brunello di Montalcino comes from a lacy and delicate vintage, offering a tight embroidery of berry fruit flavors and blue flowers that contrasts clearly with the power and density of 2019. The palate is mild and transparent, showing less mid-palate weight but having a soft, silky finish that emphasizes grace over force. Despite the very hot growing season, the wine remains poised and immediately appealing, reflecting Cerbaiona's restrained approach to Sangiovese, with production totaling 12,653 bottles, 300 magnums and 30 Jeroboams.

- Monica Lerner (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 Larner, January 2026, *Robert Parker Wine Advocate*