WINE ENTHUSIAST MAGAZINE

LA FUGA

Brunello di Montalcino 2018

95 Points



The sanguine, umami nose is all slow-cooked meat, as stones and hot tar provide structure, but pop comes from just enough strawberries and balsamic. Although cherries join the strawberries on the palate, savory flavors continue to dominate before a delightful, spicy argument between chili and vanilla bean plays out on the leisurely finish.

January 3, 2024

© 2026 Kobrand Corporation, Purchase, NY

WINE ENTHUSIAST MAGAZINE

LA FUGA

Brunello di Montalcino 2018

95 Points



The sanguine, umami nose is all slow-cooked meat, as stones and hot tar provide structure, but pop comes from just enough strawberries and balsamic. Although cherries join the strawberries on the palate, savory flavors continue to dominate before a delightful, spicy argument between chili and vanilla bean plays out on the leisurely finish.

January 3, 2024

© 2026 Kobrand Corporation, Purchase, NY

WINE ENTHUSIAST MAGAZINE

LA FUGA

Brunello di Montalcino 2018

95 Points



The sanguine, umami nose is all slow-cooked meat, as stones and hot tar provide structure, but pop comes from just enough strawberries and balsamic. Although cherries join the strawberries on the palate, savory flavors continue to dominate before a delightful, spicy argument between chili and vanilla bean plays out on the leisurely finish.

January 3, 2024

© 2026 Kobrand Corporation, Purchase, NY

WINE ENTHUSIAST MAGAZINE

LA FUGA

Brunello di Montalcino 2018

95 Points



The sanguine, umami nose is all slow-cooked meat, as stones and hot tar provide structure, but pop comes from just enough strawberries and balsamic. Although cherries join the strawberries on the palate, savory flavors continue to dominate before a delightful, spicy argument between chili and vanilla bean plays out on the leisurely finish.

January 3, 2024

© 2026 Kobrand Corporation, Purchase, NY

LA FUGA

Brunello di Montalcino 2018

95 Points



The sanguine, umami nose is all slow-cooked meat, as stones and hot tar provide structure, but pop comes from just enough strawberries and balsamic. Although cherries join the strawberries on the palate, savory flavors continue to dominate before a delightful, spicy argument between chili and vanilla bean plays out on the leisurely finish.

January 3, 2024

© 2026 Kobrand Corporation, Purchase, NY

LA FUGA

Brunello di Montalcino 2018

95 Points



The sanguine, umami nose is all slow-cooked meat, as stones and hot tar provide structure, but pop comes from just enough strawberries and balsamic. Although cherries join the strawberries on the palate, savory flavors continue to dominate before a delightful, spicy argument between chili and vanilla bean plays out on the leisurely finish.

January 3, 2024

© 2026 Kobrand Corporation, Purchase, NY