This wine is a celebrity in the world of Italian fine wine. The 2000 Vin Santo di Montepulciano Occhio di Pernice is a wine with no rivals in its native country or abroad.

It opens to exaggerated thickness and extraction that is the result of an excruciating oxidative process that starts with air-dried fruit and ends with many years of aging in small oak barrel. It opens to a dark brown appearance with glimmering highlights of gold, copper and amber.

The bouquet is intensity sweet and savory at the same time and the wine embodies both aromatic extremes with a profound sense of confidence and determination. Next to the aromas of candied fruit, brown sugar and almond paste are exciting tones of pencil shaving, tobacco, roasted chestnut and leather. The wine’s density and richness is off the scales.

– Monica Larner