



AZIENDA AGRICOLA PIETROSO

Brunello di Montalcino Riserva 2016

Estate founder Domenico Berni in the 1970s had a dream: to craft a soulful Sangiovese just a stone's throw from the center of Montalcino. With barely an acre of land, Berni's wines (crafted for personal consumption) were so good that friends encouraged him to make wine for the world as well. Three generations and a few more acres later, the descendants of "Delfo"—nephew Gianni Pignattai, his wife Cecilia, son Andrea and daughter Gloria—are continuing their granduncle's passion. Pietroso delivers true Montalcino wines, Sangiovese that is elegant and suave, with flavorful concentration.

WINERY: Azienda Agricola Pietroso

WINEMAKER: Gianni Pignattai

ESTABLISHED: 1978

REGION: ITALY • Tuscany • Montalcino

APPELLATION: Brunello di Montalcino DOCG

BLEND: 100% Sangiovese

VINEYARDS: A single-vineyard selection from a plot called 'Fornello,' facing east at 1,260 feet in altitude. Soils here are pure "galestro," a mineral-rich compacted clay.

AGE OF VINES: 30 years, on average

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in wooden tank ("tine"). Aged in older French oak tonneaux for six months; older, 30HL Slavonian oak casks ("botti") for at least 24 months; then aged 18 months in bottle. Unfiltered.

TASTING IMPRESSIONS: Aromas of small red berries, baking spice, warm vanilla, earth. Full-bodied and textured; fine-grained yet present tannins, with blacker fruit with notes of licorice. Long.

PAIRING SUGGESTIONS: Grilled steak; air-dried salami; wild mushroom risotto



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