



AZIENDA AGRICOLA PIETROSO

Rosso di Montalcino

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: Rosso di Montalcino DOC

BLEND: 100% Sangiovese

VINEYARDS: Three separate estate-owned and planted parcels, totaling 13.5 acres, are located not far from the town of Montalcino, between 1,200 and 1,500 feet above sea level, with varying expositions and soils. The estate uses from the same vineyards for both its Rosso and Brunello wines.

AGE OF VINES: 30 years, on average

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in stainless steel tanks; each vineyard vinified separately. Aged in older French oak tonneaux for six months, then in older, 32HL Slavonian casks ("botti") for an additional six months.

TASTING IMPRESSIONS: Aromas of red cherry, flowers, light spice. Fresh, juicy, with fine-grained tannins and good length.

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



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