



AZIENDA AGRICOLA PIETROSO

Brunello di Montalcino 2017

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 selection of fruit from three estate parcels. 'Fornello' faces east, at 1,260 feet in altitude; 'Castelnuovo' also faces east at 1,260 feet; and 'Pietroso' faces west, at 1,500 feet. Soils are classic Montalcino, a combination of clay (galestro), sand and decomposed limestone.

AGE OF VINES: 30 years, on average

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in stainless steel tanks; each plot is vinified separately. Aged in older French oak tonneaux for six months, then in older 32HL Slavonian oak casks ("botti") for 24 months; aged at least 18 months in bottle. Unfiltered.

TASTING IMPRESSIONS: Aromas of autumn leaves, small red berries, light spice, hints of vanilla. Textured, smooth; fine-grained tannins, long finish.

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



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