



AZIENDA AGRICOLA PIETROSO

Brunello di Montalcino Riserva 2019

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: Essentially a single-vineyard selection of fruit, mostly from estate vineyard 'Fornello,' facing east at 1,600 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 tanks ("tine"). Aged in 30HL Slavonian oak cask for 42 months. Unfined and 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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