



AZIENDA AGRICOLA PIETROSO

Brunello 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"—grandson Gianni Pignattai, his wife Cecilia, son Andrea and daughter Gloria—are continuing their grandfather's passion. Pietroso delivers true Montalcino wines, riveting high-altitude Sangiovese that is effortlessly elegant and concentrated.

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 older-vine fruit from estate parcels: 'Fornello' faces east, at 1,200 feet in altitude; 'Colombaiolo,' (near Castelnuovo dell'Abate) faces south/southwest at 1,260 feet; 'Pietroso' faces west/northwest at 1,500 feet; and 'Montosoli,' at 960 feet, faces southeast. Soils are classic Montalcino, a combination of compacted clay (galestro), sand and decomposed, rocky limestone.

AGE OF VINES: 30 years, on average

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in stainless steel tanks and wooden vats; each plot is vinified separately. Aged six months in French tonneaux and then 24 months 30HL oak casks; then one year in bottle. Unfined and 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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