

TUSCANY, ITALY

Agostina Pieri



OVERVIEW

Proprietor: Agostina Pieri

Winemaker: Francesco Monaci

Consultant: Fabrizio Moltard

Obsessive about quality, Francesco and his immediate family do all the vineyard work themselves—maximizing the potential of each vine.

VINEYARD INFORMATION

Soils: Galestro and lime-rich clay

Zone: Montalcino (Piancornello)

Fruit source: 11 hA vineyard on a gentle, south-facing slope in the southern zone of Montalcino (5.5 hA entitled to Brunello, 1.5 hA entitled only to Rosso, and 4 hA of Sant'Antimo).

ADDITIONAL WINEMAKING NOTES

Vineyard work is done only by the family.

Multiple leaf pickings are employed, plus a green harvest.

Fruit is 100% destemmed.

THE WINES

	Grapes	Avg Yield	Aging	Avg Prod
Brunello di Montalcino	100% Sangiovese Grosso	45 hL/hA	12 months in French Demis Muid and 12 months in large (4000L)	1,400 cases
Rosso di Montalcino	100% Sangiovese Grosso	45 hL/hA	12 months in French barrique (2nd & 3rd passage)	1,700 cases