Agostina Pieri Montalcino's Southern Star

hen Francesco Monaci established this winery, he had no idea of the frenzy his wines would inspire. In only a handful of vintages, his Brunello and Rosso have become some of Montalcino's



eliminate sub-standard fruit. The fermentation takes 25-30 days in vat and stainless steel before racking into a mix of large Slovenian oak casks and smaller French oak barrels. Only the finest lots are selected for

Brunello.

This is one domaine that takes great pride in its Rosso, treating it much like the Brunello. To this day, Pieri remains among a very few growers to earn *Gambero Rosso's* prestigious *Tre Bicchieri* for a "mere" Rosso di Montalcino.

And, always looking to push his wines further, Francesco began collaborating with Fabrizio Moltard for the 2002 vintage. Together, they have worked to refine the expressive sense of place that a unique vineyard, and unique appellation, can produce.

Brunello di Montalcino

2004 — *Wine Advocate:* "**94** rating ... simply put, this is sublime juice!"

2003 — *Wine Advocate:* "**92** rating. There is a lovely purity..."

2001 — *Wine Advocate:* "**92** rating ... simply gorgeous...with notable length, mid-palate sweetness and purity of expression."

1999 — Jancis Robinson: "**18.5/20.** Tied for #1 '99 Brunello among 65 producers.

1997 — *Wine Spectator:* "94 rating. Takes off in the glass, with masses of fruit and soft, yet fine tannins. Goes on and on."

most sought-after wines. A nephew of *consorzio* president, and famed producer, Giancarlo Pacenti, Francesco had long dreamed of making great wines in the Montalcino area, but was not able to find the perfect vineyard until 1991. The steep Sangiovese vineyard that he finally found, in Castelnuovo dell'Abate, offered the potential to realize his goal.

The seven-hectare vineyard he found is perfectly situated, with a full southern exposure. This allows for incredible ripeness even in the old, low-vigor Sangiovese clones he favors. Grape are harvested by hand and then strictly sorted to

Rosso di Montalcino

2007 — *Wine Advocate:* "**91** rating ... a wine of extraordinary grace."

2006 — *Wine Advocate:* "**90** rating ... reveals a multitude of aromas and flavors, showing superb clarity as well as precision."

2004 — *Wine Advocate:* "**90** rating ... demonstrating the heights Rosso can achieve in the hands of a serious producer."

1995 — *Gambero Rosso*: "*Tre Bicchieri* ... literally wiped the floor with the stiff competition . . . a wine that changes all the rules about making Rosso di Montalcino."

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