

TUSCANY, ITALY

Agostina Pieri



TECHNICAL INFORMATION

Obsessive about quality, Francesco and his immediate family do all the vineyard work themselves—maximizing the potential of each vine. Fruit is sourced from an 11 hA vineyard on a gentle, south-facing slope in the southern, Castelnuovo dell'Abate zone of Montalcino (5.5 hA entitled to Brunello, 1.5 hA entitled only to Rosso, and 4 hA of Sant'Antimo). Multiple leaf pickings are employed, plus a green harvest as necessary. Fruit is 100% destemmed.

Established: 1991

Proprietor: Agostina Pieri

Winemaker: Francesco Monaci

Appellation: Montalcino (Piancornello)

Soils: Galestro and lime-rich clay

THE WINES

	Vineyard & Grapes	Winemaking	Average Production
Rosso di Montalcino	100% Sangiovese Grosso from the Rosso parcel, plus fruit declassified from the Brunello.	Grapes are fermented for 15+ days in stainless before transfer to French 500l barrels (2nd & 3rd passage) for 12 months. The wine is held in bottle for an additional year before release.	~1,700 cases
Brunello di Montalcino	Francesco selects only the best Sangiovese Grosso from his Brunello parcel.	Grapes are fermented for 25-40 days on the skins. The wine is transferred to 70% <i>botti grandi</i> and 30% used French <i>demi-muid</i> for ~24 months. The wine is held in bottle for an additional year before release.	up to 1,400 cases