



AZIENDA AGRICOLA PIETROSO

Rosso 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"—nephew Gianni Pignattai, his wife Cecilia, son Andrea and daughter Gloria—are continuing their granduncle'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: Rosso di Montalcino DOC

BLEND: 100% Sangiovese

VINEYARDS: A selection of younger-vine fruit from the family's Brunello vineyards. '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: 40 years, on average

WINEMAKING: Hand-harvested. Destemmed. Fermented in stainless steel tanks on indigenous yeasts. Aged in 30HL Slavonian cask for one year. Unfined and unfiltered.

TASTING IMPRESSIONS: Aromas of red cherry, flowers, light spice. Fresh, juicy, with fine-grained tannins and good length.

PAIRING SUGGESTIONS: Grilled chicken; air-dried salami; wild mushroom risotto



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