

ClassicO

Fine Wines & Spirits

-est. 2002 -

Pinino

Brunello di Montalcino



Varietal: 100 % Sangiovese Grosso

Soil: Rich in skeleton, with the presence of galestro and alberese.

Exposure: South East

Alcohol %: 14.

Elevation: 242 mtrs

Acidity: 5 gr / liter

Practice:

Dry Extract: gr / liter

Appellation: Brunello di Montalcino

Production: 2500 cs



Tasting Notes: Pinino's Brunello embodies the productive philosophy, the values connected to the environmental typicality, the expertise and passion both in the vineyards and the cellar: a carefully selected blend of the grapes produced in the two areas where the vineyards are, which translates in a wine with an intense ruby red colour, in which aromas of blackberries and plums blend with hints of spices. In the mouth it's velvety, full-bodied and smooth.

Vinification: Fermentation in steel tanks at a controlled temperature, on-skin maceration from 18 to 25 days, at least 30 months of aging in oak barrels and barriques

Aging: At least 30 months of aging in oak barrels 2 yr in the bottle.

Food Pairing: Bistecca alla Fiorentina (Tuscan T-bone), wild boar ragù, roasted lamb, porcini mushroom risotto, and aged Pecorino Toscano cheese.

Accolades

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