

# PININO

1874 • MONTALCINO

## BRUNELLO DI MONTALCINO 2020 VIGNA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

*Brunello Vigna Pinino is a cru obtained solely from the selection of the homonymous vineyard, nestled in the historical heart of the property. The wine has a deep, intense ruby red colour. Elegant and refined both in the nose and in the mouth, it features notes of red fruits such as cherries, black cherries, redcurrants and raspberries, that are enhanced and not drowned out by the wood.*

### VINTAGE

After a winter with below-average temperatures, spring was fairly warm, with average precipitation levels. June was quite rainy compared to the seasonal average, but the weather conditions allowed for regular grape development and harmonious berry growth. The rest of the summer, however, was rather dry. September's temperature changes between day and night favoured the synthesis of noble substances both in and out of the grapes. The significant rainfall led to a rather late harvest, resulting in grapes with a perfect balance between technological and phenolic ripeness, along with an important aromatic component.



GRAPES 100% Sangiovese Grosso

SOIL COMPOSITION  
IN THE VINEYARDS

**Pinino:** rich in skeleton, with presence of marl and limestone.

ALTITUDE AND ORIENTATION

**Pinino:** 284,2 m a.s.l., North of Montalcino, South-East exposure.

VINE BREEDING SYSTEM

Spurred cordon

HARVEST TIME

From 21/09 to 02/10

WINEMAKING PROCESS AND AGING

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.

BOTTLES PRODUCED

4.000

ALCOOL 14,5%

DRY EXTRACT 30.8 g/l

TOTAL ACIDITY 5 g/l

FORMATS 750 ml

IL BORRO  
TOSCANA