PININO

1874 • MONTALCINO

BRUNELLO DI MONTALCINO 2020

DOCG

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.

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.
Canchi: almost purely clayish, with traces of silt.

ALTITUDE AND ORIENTATION

Pinino: 284,2 m a.s.l., North of Montalcino, South-East exposure.
Canchi: 318,2 m a.s.l., North-East 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

30.000

ALCOOL: 14%

DRY EXTRACT: 30.2 g/l

TOTAL ACIDITY: 5 g/l

FORMATS: 750 ml

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TOSCANA

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