

# PININO

1874 • MONTALCINO

## BRUNELLO DI MONTALCINO 2021

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

*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 cold and rainy start, spring ushered in a warm and dry period that lasted until early June, with blooming happening late May. During July and August, some rainfalls restored the water balance in the soil and, together with high temperature ranges between night and day, contributed to an optimal grape ripeness. A warm autumn, almost completely void of rains, allowed for a harvest of healthy grapes, with an intense aromatic profile.



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 23/09 to 28/09

### 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

39.000

ALCOOL 14%

DRY EXTRACT 31.2 g/l

TOTAL ACIDITY 5 g/l

FORMATS 750 ml | 1.500 ml

IL BORRO  
TOSCANA