

PININO

1874 • MONTALCINO

BRUNELLO DI MONTALCINO 2021 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 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 VINEYARD

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 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

8.800

ALCOOL 14,5%

DRY EXTRACT 30.9 g/l

TOTAL ACIDITY 5 g/l

FORMATS 750 ml | 1.500 ml

IL BORRO
TOSCANA