

Wine
Spectator
91 PTS
2016



TASTING NOTES

A great way to break into Sangiovese and for that matter Brunello di Montalcino. Medium to full bodied, well balanced and fruit driven with tobacco notes to compliment.

Piancornello Rosso di Montalcino

COUNTRY	ABV
Italy	14.5%
REGION	VARIETALS
Tuscany	Ciliegiolo Sangiovese
APPELLATION	
DOC Rosso di Montalcino	

WINERY

The Pieri family bought the Piancornello estate in 1950 and initially grew fruit to sell locally, until 1991, when they began vinifying and selling their own estate wines. Piancornello is now owned and operated by Claudio Monaci and Silvia Batazzi. An 18th-century farmhouse anchors this organically-cultivated estate in the pristine nature of Montalcino, rubbing shoulders with centuries-old olive groves and Brunello vineyards. On their 10 hectares of vineyards, Piancornello cultivates predominantly Sangiovese vines with some Ciliegiolo. Their Sangiovese clones were chosen carefully to achieve low yields and looser bunches.

Piancornello's warmer and drier climate, as compared to the neighboring Chianti region, and proximity to the Mediterranean sea (45 km away) make this a prized site for winemaking. Piancornello's vineyards grow on moderately sloped hills in rocky, volcanic soils with southern exposures, creating full-bodied, mineral wines.

CULTIVATION

The younger brother of Brunello di Montalcino, the Rosso di Montalcino is a versatile, medium bodied Sangiovese. Spurred cordon. The yield is 7 tons of grapes per hectare.

VINIFICATION

28 days of alcoholic fermentation and maceration in steel tanks. Pumping over 2-3 times per day. After the racking off, 60% of the wine has completed the malolactic fermentation in tonneaux.

AGING

Aged for 10 months, partly in wood and partly in concrete containers, depending on the vintage.