volio

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TASTING NOTES
Round, full and roasted aromas envelope this Sangiovese from Montalcino. Structured and deep, offering leather, red and black cherries, and strong tannins.

Piancornello
Brunello di Montalcino

COUNTRY
Italy

ABV
14.5%

REGION
Tuscany

VARIETALS
Sangiovese

APPELLATION
DOCG Brunello 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
A classic style Brunello di Montalcino from the southern slopes of this great appellation. In fact, Piancornello is located just outside of the town of Sant'Angelo in Colle, an area considered to be among the finest for the production of Brunello. Spurred cordon.

VINIFICATION
30 days of alcoholic fermentation and maceration in steel tanks and in wood, at a controlled temperature of 28-30 °C. Pumping over 2-3 times per day. After racking, the wine completes its malolactic fermentation in barriques and tonneaux.

AGING
A minimum aging of 24 months in oak barrels is followed by at least 4 months of aging in bottles. Total minimum aging requirement of 5 years after harvest.

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