



## BRUNELLO DI MONTALCINO DOCG

The PININO winery has been home to traditional winemaking since 1874, when public notary Tito Costanti founded it. In 1950, it was inscribed in the Brunello register of winemakers. By acquiring PININO in 2003, Spaniard Max Hernandez and Austrian Andrea Gamon turned their passion into a profession. They quadrupled the cultivation area to 16 hectares with the addition of the Canchi vineyard and have increased the quality by investing in modern production and operations. The enthusiasm for great wine was inherited by Andrea's daughter Elena, who joined the team in 2019 as sales manager.

PININO is located in the north of Montalcino, embedded like a natural amphitheater into the beautiful and famous hillside of Montosoli. This unique geographical location, which once attracted the wealthy of Montalcino, has become known as one of the best areas of the region for wine production. The Brunello is full, round, and silky with aromas of blackberry and plum. Full-bodied elegance with fine tannins and spicy oak notes on the finish.

GRAPES	100% Sangiovese
LOCATION OF VINEYARDS	Montosoli, in the north of Montalcino (Pinino vineyard) and northeastern Montalcino (Canchi vineyard)
ORIENTATION	South (Pinino) and Southeast (Canchi)
SOIL	Galestro, scheletro and calcereous tuff (Pinino) and lime-rich clay (Canchi)
VINIFICATION	Manual harvest with rigorous vineyard selection is followed by fermentation at the estate
AGING	30 months in large, classic Slavonian oak barrels
ALCOHOL CONTENT	14%
OENOLOGIST	Dr. Roberto Da Frassini
PAIRING	Decant and enjoy with powerful meat dishes such as a Bistecca Fiorentina with a side of greens, spice-intense stews like an Indian chickpea curry, or simply a nice platter of aged cheese - try Pecorino with truffled honey on the side.

