



Founded as recently as 1991, Pieri Agostina may be one of Brunello's newest producers, but they have very quickly gained a reputation as one of the very best, consistently earning top marks from Robert Parker, Jancis Robinson, and Gambero Rosso. A clear indication of their resounding success came when the 1995 Rosso di Montalcino received Gambero Rosso's 'Tre Bicchieri' rating - the first Rosso di Montalcino ever to do so.

Located in Piancornello in the southern part of the Brunello zone, the seven hectare estate is blessed with a mix of Galestro and lime-rich clay soils, with an ideally steep Southern exposure, perfect for the cultivation of sangiovese grosso. Winemaking is minimalistic: hand harvested grapes are crushed and fermented in vats for 25-30 days before being racked into a combination of Slavonian oak botti and 600L demi-muids, where the wine is aged for about two years.

Stylistically the wines are rich and full, yet very well balanced. They are not ferociously tannic in the traditional Biondi Santi style, but they are not flashy new wave wines either. They can be said to capture the best of the old and the new, combining great concentration of flavour, complexity, and extraordinary persistence.

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