

# Agostina Pieri

## Montalcino's Southern Star

When Francesco Monaci established this winery, he had no idea of the frenzy his wines would inspire. In only a handful of vintages, his Brunello and Rosso have become some of Montalcino's most sought-after wines. A nephew of *consorzio* president, and famed producer, Giancarlo Pacenti, Francesco had long dreamed of making great wines in the Montalcino area, but was not able to find the perfect vineyard until 1991. The steep Sangiovese vineyard that he finally found, in Castelnuovo dell'Abate, offered the potential to realize his goal.

The seven-hectare vineyard he found is perfectly situated, with a full southern exposure. This allows for incredible ripeness even in the old, low-vigor Sangiovese clones he favors. Grapes are harvested by hand and then strictly sorted to eliminate sub-standard fruit. The fermentation



takes 25-30 days in vat and stainless steel before racking into large Slovenian oak casks and smaller French oak barriques. Only the finest lots are selected for Brunello.

This is one domaine that takes great pride in its Rosso, treating it much like the Brunello. Pieri is the only

producer ever to earn *Gambero Rosso's* prestigious *Tre Bicchieri* score for a "mere" Rosso di Montalcino. That wine, the 1995, caused a sensation with its amazing concentration and persistence—it easily outpaced most Brunellos and set a new benchmark for the appellation.

And, always looking to push his wines further, Francesco has begun collaborating with Fabrizio Moltard for the 2002 vintage. Together, they aim to enhance the expressive sense of place that a unique vineyard, and unique appellation, can produce.

### *Rosso di Montalcino*

**2007** — *Wine Advocate*: "91 rating ... a wine of extraordinary grace."

**2006** — *Wine Advocate*: "90 rating ... reveals a multitude of aromas and flavors, showing superb clarity as well as precision."

**2004** — *Wine Advocate*: "90 rating ... demonstrating the heights Rosso can achieve in the hands of a serious producer."

**1995** — *Gambero Rosso*: "*Tre Bicchieri* ... literally wiped the floor with the stiff competition. . . a wine that changes all the rules about making Rosso di Montalcino."

### *Brunello di Montalcino*

**2004** — *Wine Advocate*: "94 rating ... simply put, this is sublime juice!"

**2003** — *Wine Advocate*: "92 rating. There is a lovely purity..."

**2001** — *Wine Advocate*: "92 rating ... simply gorgeous...with notable length, mid-palate sweetness and purity of expression."

**1999** — Jancis Robinson: "18.5/20. Tied for #1 '99 Brunello among 65 producers."

**1997** — *Wine Spectator*: "94 rating. Takes off in the glass, with masses of fruit and soft, yet fine tannins. Goes on and on."

# AGOSTINA PIERI

Tuscany, Italy

## OVERVIEW

Proprietor: Agostina Pieri  
Winemaker: Francesco Monaci  
Consultant: Fabrizio Moltard

Obsessive about quality, Francesco and his immediate family do all the vineyard work themselves—maximizing the potential of each vine.

## VINEYARD INFORMATION

Soils: Galestro and lime-rich clay  
Zone: Montalcino (Piancornello)  
Fruit source: 10.5 hA vineyard on a gentle, south-facing slope in the southern zone of Montalcino (5.5 hA entitled to Brunello or Rosso, 1.5 hA entitled only to Rosso, and 3.5 hA of Sant'Antimo).

## RECENT VINTAGES

2008 – A relatively “normal” vintage – similar to 2005.  
2007 – Drought year in southern Montalcino yielded beautiful, ripe, mid-weight wines.  
2006 – A year that produced beautiful, aromatic reds.  
2005 – A relatively “normal” vintage of classic, mid-weight wine.  
2004 – Classic vintage. Wines display balance and purity.  
2003 – Freakish heat led to atypically approachable wines.  
2002 – Rain-plagued vintage. Very little Brunello made.  
2001 – Another classic vintage for aging.

## ADDITIONAL WINEMAKING NOTES

Vineyard work done all by family. Multiple leaf pickings plus a green harvest.  
No fining or filtration.  
Fruit is 100% destemmed.

## THE WINES

### Brunello di Montalcino

Grapes: 100% Sangiovese Grosso  
Avg. Yield: 30 hL/hA  
Aging: 12 months in French barrique and 12 months in large (4000L)  
Avg. Production: 1,400 cases  
US retail price: \$55.00 (2004)

### Rosso di Montalcino

Grapes: 100% Sangiovese Grosso  
Avg. Yield: 30 hL/hA  
Aging: 12 months in French barrique (2<sup>nd</sup> & 3<sup>rd</sup> passage)  
Avg. Production: 1,700 cases  
US retail price: \$24.00 (2007)