



# AGOSTINA PIERI

**'Classic, elegant and ethereal, Agostina Pieri releases some of the most rewarding wines in Montalcino today. The estate is celebrated for its traditional approach to Brunello and the high standards it achieves with impeccably farmed fruit.'**

**- Robert Parker**

**Year Founded:** 1991

**Region:** Tuscany, Italy

**Founder:** Agostina Pieri

**Winemaker:** Francesco Monaci

**Known For:** Top quality, affordable Brunello di Montalcino

**Cool Fact:** The 1995 Rosso is the only one to ever win the prestigious Tre-Bicchieri from Gambero Rosso.

**-Sustainable-**

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.

## 2020 Agostina Pieri Brunello di Montalcino

---



100% Sangiovese from San Angelo in Colle on galestro and lime-rich clay. Fermented with indigenous yeast. 15-day maceration in stainless steel. Starts in barrique (small percentage new) and finishes in botte (2 years total). The southern exposure here gives ripe fruit with rounder tannins than northern parts of Montalcino. The precocious charm of the wine can sometimes hide the underlying structure, but there is plenty of structure for aging.

**93 Points – James Suckling** – *“A floral wine focused on roses and violets, with lots of raspberries and blood oranges. Firm tannin on the palate, with supple fruit, a medium body, crisp acidity and a long finish showing fruit and aromatic herbs.”*

## 2023 Agostina Pieri Rosso di Montalcino

---



100% Sangiovese from San Angelo in Colle on galestro and lime-rich clay. 15-day maceration in stainless. 12 months in older barriques. The Pieri Rosso seeks for the best balance between tradition and modernity. There's always precocious Sangiovese fruit, but it is coupled with the modest color and substantial texture of the best traditional wines.

**90 Points – James Suckling** – *“Notes of crushed cherries, blood orange, dried flowers and a hint of spice. Medium-bodied, featuring juicy fruit and smooth tannins, it concludes with clarity and succulence.”*