

Pinino Brunello Di Montalcino

THE FACTS

COUNTRY: Italy

REGION: Tuscany

CEPAGE: 100% Sangiovese

WINEMAKING: Fermentation in steel tanks at a controlled temperature, on-skin maceration from 18 to 25 days

ALCOHOL BY VOLUME: 14.0%

AGING: 30 months in oak barrels

THE STORY

Pinino's story began in 1874 with Brunello pioneer Tito Costanti and has grown into a benchmark estate in Montalcino. A founding member of the Brunello Consortium, Pinino blends deep roots with modern precision. In 2003, two families—Austrian and Spanish—revitalized the winery with a shared commitment to quality. In 2024, Pinino joined the prestigious Il Borro Toscana portfolio, owned by the Ferragamo family. With vineyards in Montosoli and northeast Montalcino, Pinino produces elegant, age-worthy Sangiovese wines that reflect the land's unique character and a legacy of excellence.

THE ADJECTIVES

OVERALL: Balanced & Smooth

AROMAS / FLAVORS: blackberries, plum, cherry, oak, tobacco, leather

MOUTHFEEL: Velvety & Full-bodied

THE SELLING POINTS

AWARDS: 95pts Wine Spectator, 94pts James Suckling, 94pts Vinous, 93pts Robert Parker

PAIRINGS: Florentine steak, lamb, mushroom risotto, aged cheeses

