

# Pinino Brunello Di Montalcino Viga

## THE FACTS

**COUNTRY:** Italy

**REGION:** Tuscany

**CEPAGE:** 100% Sangiovese

**WINEMAKING:** Fermentation in steel vats at controlled temperature, maceration on the skins for 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:** Elegant & Refined

**AROMAS / FLAVORS:** cherry, black cherry, red currant, raspberry, oak, fresh roses, tobacco

**MOUTHFEEL:** Velvety & Round

## THE SELLING POINTS

**AWARDS:** 94pts Robert Parker, 93pts James Suckling

**PAIRINGS:** bistecca alla fiorentina, wild boar ragu pappardelle, ribollita, aged cheeses

