



- Country: Italy
- Region: Toscana
- Subregion: Montalcino
- Vintage: 2015
- Colour: Red
- Grape Variety: Sangiovese/Prugnolo Gentile
- ABV: 15%
- Bottle Size: 75cl
- Closure: Natural cork
- Style: Cellar worthy
- Organic: Yes (certified)
- **Drink With:** A charcoal-grilled porterhouse steak

GERRARD SEEL: WINE MERCHANTS TO THE TRADE SINCE 1984

01925 819695

wine@gerrardseel.co.uk

gerrardseel.co.uk

Gerrard Seel Limited 31 Melford Court Hardwick Grange, Woolston Warrington WA1 4RZ

PIANCORNELLO BRUNELLO DI MONTALCINO RISERVA

https://gerrardseel.co.uk/products/piancornello-brunello-di-montalcino-riserva

Piancornello Brunello Di Montalcino Riserva is ruby red in colour with hues of paler brick. A characteristic bouquet, bold and austere, with notes of red fruits on a spicy, ethereal background. The palate is full-bodied, with ripe black cherry fruit, spice, notes of tar and hints of rosemary. Perfectly balanced and pleasingly approachable now, the substantial structure ensures a long life ahead of it.

The Piancornello Brunello Di Montalcino Riserva is crafted to defy time. Classically structured, full-bodied and perfectly balanced, this is a Sangiovese to remember. It is made from a clone of Sangiovese that has smaller bunches and smaller berries, endowing the wine with a deep colour and a firm structure. By law, Brunello Riserva must be aged for at least 5 years - with a minimum of 2 years in cask - before it can be released. Piancornello's Brunello Di Montalcino Riserva spent 10 months in barriques and tonneaux and then 30 months in Slavonian oak casks prior to bottling.

ABOUT THE GROWER

"One of my favourite under-the-radar estates in Montalcino." - Antonio Galloni, September 2013

The Pieri Family purchased the estate vineyard at Piancornello in 1950, and sold fruit to other Montalcino producers until releasing the first vintage under the Piancornello label in 1991. The name "Pian" refers to the vineyard's location on a hamlet of rocky, volcanic soil in the Orcia Valley near the village of Montecucco. This warm, southwestern portion of Montalcino produces full-bodied, mineral flavoured wines as result of its southern exposure, hilly slopes and alluvial soil.

The certified organic vineyards sit on southfacing slopes between 200-250 metres high in the Sesta zone, and are planted with carefully selected, low yielding Sangiovese clones that can withstand drought conditions and high summer temperatures. The soils at Piancornello are alluvial, rich in rocks, pebbles and sand. Located just south of Montalcino, the Mediterranean sea breeze influences the vineyard microclimate by allowing for an early harvest before the rains. All fruit is picked and sorted by hand.