



## PIANCORNELLO ROSSO DI MONTALCINO

<https://gerrardseel.co.uk/products/piancornello-rosso-di-montalcino>

Piancornello Rosso Di Montalcino shows a bright ruby colour with a delicate intensity. The intriguingly complex nose is characteristic, with notes of red and black berry fruit, liquorice and sweet tobacco. This wine is always a bit firmer than the Campo Della Macchia, with slightly more chewy tannic grip and a little less acidity. As with all of Piancornello's wines, this wine shows off the perfect use of oak to balance its cherry and plum fruit.

Piancornello Rosso Di Montalcino comes from the same vineyards as the estate's Brunello Di Montalcino and is also made entirely from Sangiovese. Rather than experiencing the long ageing required for the Brunello D.O.C.G., Rosso Di Montalcino spends 10 months in *tonneaux* (25% new) before being bottled.

- **Country:** Italy
- **Region:** Toscana
- **Subregion:** Montalcino
- **Vintage:** 2019
- **Colour:** Red
- **Grape Variety:** Sangiovese/Prugnolo Gentile
- **ABV:** 14.5%
- **Bottle Size:** 75cl
- **Closure:** Natural cork
- **Style:** Chewy and approachable
- **Organic:** Yes (certified)
- **Drink With:** Brasata con polenta

### 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.

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