

Pinino Brunello Di Montalcino Viga

THE FACTS

COUNTRY: Italy

REGION: Tuscany

APPELLATION: Montalcino

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

