



## **The Pinino Wine Estate**

To the north of Montalcino, embedded like a natural amphitheatre into the beautiful hillside of Montosoli sits the Pinino wine estate.

This unique geography has made the region a favorite destination for the wealthy of Montalcino in the 18<sup>th</sup> century. The Pinino wine estate was founded in 1874 by Tito Costanti, Notary public of Montalcino. Nearly 100 years later, in 1950, Pinino was inscribed to the Brunello winemakers cadastral register.

Mr. Max Hernanadez and Ms. Andrea Gamon have owned the estate since 2004, and have expanded Pinino with the purchase of new vineyards in Canchi and the construction of a modern wine cellar of the high standards.

The philosophy of the wine estate is based on three pillars: First, in the for-front of wine production, the vineyard must be of the most selective and highest quality. The old traditions of Montalcino must be combined with a Cellar that embodies state of the art technology. And finally, through modern marketing Pinino was able to uniquely position itself on the international level.



## Characteristics

**Cultivation:** 16 hectares for wine production of Sangiovese Grosso in the classical Cordon cultivations system abiding by Montalcino tradition.

**Maximum Harvest:** 50 – 60 cwt grapes per hectare, approx. 20 percent below the allowed maximum production according to Brunello syndicate standards.

Approximately 45,000 bottles of Brunello are vinificated from this harvest.

**Tending the Vineyard:** Pinino grape vines are exclusively tended to by hand and the grounds are mechanically treated. Plant density ranges from 3,300 to 5,000 grape vines per hectare and the grape vines are between 15 and 20 years old.

Four hectares are located on the Pinino estate, with a southern orientation and Galestro earth. The remaining 12 hectares are located on the Canchi estate with a south-eastern orientation, with soils consisting of a mix of clay and lime-rich ground.

The vineyards are maintained in accordance with organic standards in order to both keep the grapes healthy and to preserve the environment. The application of pesticides is implemented at an absolute minimum. As necessary, primarily copper and sulfate are applied.



**Vintage:** At the Pinino vineyards the grapes are still gathered by hand, using the traditional small boxes that have become a long-standing tradition in Montalcino. The selection and thinning out of the grapes is carried out in three systematic steps.

**Criteria of Production:** The requirements for the vinification of Pinino wines is based on the primary product: the grapes.

The Pinino philosophy is to achieve a reduction of the harvest per grape vine by clipping shoots and thus enhancing the quality of the grapes significantly. In the cellar, traditional methods are supported with modern technology and the use of new fermentation tanks. Selector and Selecompact tanks developed by Gimar are in operation. After a long alcoholic fermentation of 15-20 days on the mash, and after completion of the malolactic fermentation, the wine is filled either into large barrels of Slavonian oak (20 or 30 hl Garbelotto) or into French oak barriques (225l) from Taransaud, Remond and others.

The Brunello di Montalcino remains there for at least 24 months, and the Rosso di Montalcino for at least for 4 – 6 months.

Regular check-ups and analysis of the wine support the cellar master in his work. At Pinino, there is a strong emphasis on the perfect cleansing of the steel tanks, barrels and the cellar itself. Also, the wooden barrels are replaced frequently.



## Wines

**Pinino Brunello, Brunello Riserva and Rosso die Montalcino** are the Estate's flagship wine which embody the quality of Pinino Winery. Resulting from a very rigorous selection and aging in large, classic barrels of Slavonian Oak for at least 24 months for the Brunello, the wine shows incredible structure, elegance and great longevity and expresses best Pinino's philosophy.

In contrast, the **ClanDestino** wines, the **Brunello and Rosso di Montalcino**, are aged in French Oak barrels. This aging process is inspired by the idea that with Pinino, there is room for innovation.

The name „ClanDestino“ is a play on words, pointing to the destiny of the two families, from two different countries, who have combined their passion for wines, to produce top wines in Montalcino.

Montalcino, may 2008