



When Francesco Monaci established this winery, he had no idea of the frenzy his wines would inspire. In only a handful of vintages, his Brunello and Rosso have become some of Montalcino’s most sought after wines. A nephew of consorzio president, and famed producer, Giancarlo Pacenti, Francesco had long dreamed of making great wines in the Montalcino area, but was not able to find the perfect vineyard until 1991. The steep Sangiovese vineyard that he finally found, in Castelnuovo dell’Abate, offered the potential to realize his goal. The seven-hectare vineyard he found is perfectly situated, with a full southern exposure. This allows for

incredible ripeness even in the old, low-vigor Sangiovese clones he favors. Grapes are harvested by hand and then strictly sorted to eliminate sub-standard fruit. The fermentation takes 25-30 days in vat and stainless steel before racking into large Slovenian oak casks and smaller French oak barriques. Only the finest lots are selected for Brunello. This is one domaine that takes great pride in its Rosso, treating it much like the Brunello. Pieri is the only producer to ever to earn *Gambero Rosso*’s prestigious **Tre Bicchieri** score for a “mere” Rosso di Montalcino. That wine, the 1995, caused a sensation with its amazing concentration and persistence—it easily outpaced most Brunellos and set a new benchmark for the appellation. And, always looking to push his wines further, Francesco has begun collaborating with Frabrizio Moltard for the 2002 vintage. Together, they aim to enhance the expressive sense of place that a unique vineyard, and unique appellation, can produce. ~Content from *Rare Wine Co.*

**2001 Pieri Brunello di Montalcino**

*100% Sangiovese Grosso. A classic vintage for aging. The grapes are grown on 3.5ha vineyard situated on a gentle, south-facing slope in the warmest section of the appellation. The soils Galestro and lime-rich clay give mineral aromas to the serious intensity of dark cherry, berry. Aged 18 months in barrique (most 2nd & 3rd passage). 650 cases produced.*

*1999 - 18.5/20 Jancis Robinson. Tied for #1 '99 Brunello among 65 producers.*

*1997 - 94 points Wine Spectator. Takes off in the glass, with masses of fruit and soft, yet fine tannins. Goes on and on.*

*1995 - 90 points Wine Spectator. Subtle and refined wine. Very lively.*

*1994 - Gambero Rosso. Due Bicchieri...the debut has passed with flying colors, turning out to be one of the best of its year.*

Limited Availability      12/750ml      Net \$456      Pre-offer Net \$420      Cases Ordered: \_\_\_\_\_

**2004 Pieri Rosso di Montalcino**

*100% Sangiovese Grosso. Pieri put great effort into his Rosso, and remains the only producer to ever earn Gambero Rosso’s Tre Bicchieri for a Rosso. From a classic vintage, the wine displays balance and purity. Aged 12 months in barrique (most 1st & 2nd passage). All vineyard work is done by the family. Multiple leaf pickings plus a green harvest. No fining or filtration to maintain the integrity of the grapes and characteristics of the vineyard. The fruit is 100% destemmed. 1300 cases produced.*

*1996 - Gambero Rosso. Yet again Agostina Pieri has produced one of the very best Rossos di Montalcino.*

*1995 - Gambero Rosso. Tre Bicchieri. Literally wiped the floor with the stiff competition, a wine that changes all the rules.*

Limited Availability      12/750ml      Net \$204      Pre-offer Net \$192      Cases Ordered: \_\_\_\_\_

Customer: \_\_\_\_\_ Buyer: \_\_\_\_\_ Date: \_\_\_\_\_