

## PIETRANERA

### ESTATE HISTORY

Società Agricola Centolani is located in the heart of Montalcino, Tuscany, between Val d'Arbia and Val d'Orcia. The Peluso Centolani family bought it in 1979 as a hunting preserve, when it consisted of only 10 hectares.

The owner, the lawyer Prof. Giovanni Peluso, is a passionate hunter and initially bought the property for his love of hunting and the Tuscan landscape, as the estate is located in one of the most beautiful areas of Montalcino. The property is steeped in tradition and history, located only one kilometer from Sant'Antimo Abbey, a masterpiece of French Gothic art in Montalcino, and close to Via Francigena along which Charle-magne once travelled under Velona Castle.

In 1983, they produced their first vintage of Brunello di Montalcino. After years of large investments in planting new vines, building new facilities and renovating the estate, Società Agricola Centolani is now one of the largest and most famous wine estates in Montalcino, with its vineyards, olive groves, arable land and woods covering approximately 200 hectares. 45 hect-ares are planted to vine, cultivated solely with Sangiovese for their Brunello and producing 400,000 bottles per year. The "one-body" vineyards of Pietranera are located on the southeast side of the hill, facing the Amiata Mountain, which is an ancient volcano. They benefit from the steady presence of the sun, making these wines warm, dry, velvety and well-balanced, elegant body, minerality and expressive tannins.


**APPELLATION:** Brunello di Montalcino, Italy


**VARIETAL(S) GROWN:** Sangiovese, Cabernet Sauvignon, Merlot

**SOIL TYPE:** Marly with lime and clay







 **TOSCANA ROSSO 'LE LOGGE':** Fresh and fruit-driven with delicate scents of cherry and violet. Round on the palate with well-balanced tannins, this wine pairs well with roasted meats and game.


 **GRAPES:** 60% Sangiovese, 20% Cabernet Sauvignon, 20% Merlot

 **REGION:** Tuscany

 **AGING:** 12 months in large French oak barrels followed by 1 month in bottle




 **ROSSO DI MONTALCINO:** Intense ruby red in color, with shades of purple. Refined, long lasting, and elegant, with pleasing tannins and a long, smooth finish.


 **GRAPES:** 100% Sangiovese

 **REGION:** Tuscany


 **AGING:** 6 Months in Slavonian Oak followed by 6 months in bottle




 **BRUNELLO DI MONTALCINO:** Intense ruby red in color. On the nose it presents a wide range of aromas with hints of fruit and spices along with nuances of cacao and chocolate. Supple tannins stand out in the elegant and long finish.


 **GRAPES:** 100% Sangiovese

 **REGION:** Tuscany


 **AGING:** 24-30 months in Slavonian oak barrels, then another 6 months in stainless steel vats, followed by at least 12 months in bottle



 **BRUNELLO DI MONTALCINO RISERVA:** Aromas of blackberries, fresh mushroom, and spice. Violets and rich minerality on the palate with earthy undertones. Velvety tannins with spices blossoming on the finish.

 **GRAPES:** 100% Sangiovese

 **REGION:** Tuscany

 **AGING:** 36 Months in Slavonian Oak barrels, then another 6 Months in Stainless Steel Vats, followed by at least 12 Months in bottle