

Albatreto 2013, Pierini e Brugi



Technical Data	
Country	Italy
Region	Tuscany
Appellation	Montecucco
Producer	Pierini e Brugi
Founded	1920
Farming	Organic
Vineyard Age	20 years
Grape Type	Sangiovese, Syrah
Soil Type	Sandstone, Volcanic
Alcohol	14.0%
Residual Sugar	0.1%
Acidity	5.9
pH	3.5
Fermentation	Natural
Aging/Maturation	12 months stainless steel

Producer Description

The organic farm Pierini & Brugi is located on top of a hill, rightly called “Belvedere”, from where you can have a complete view over the most wild and striking places in Tuscany’s Maremma. The farm produces wine, olive oil, saffron and spelt and all these products are organically grown. The vineyards are located in the “Montecucco” denomination and, although that may not sound familiar, its northern neighbor is the very prestigious Montalcino denomination where Brunellos are produced.

Tasting Notes

The name is from wild strawberry trees, called “Albatro,” that are around the vineyard. The 2013 Albatreto is a blend of 90 percent Sangiovese and 10 percent Syrah. This is a perfectly balanced wine across the entire palate with mild aromas of violets, black cherries, and forest floor. The flavor profile seems subtle at first with just notes of blackberry and cassis but each sip then brings many thoughts about lots of perfect food pairings.

Food Pairings

Food pairings would include pork chops, filet mignon, New York steak, beef stew, short ribs, pork shoulder, grilled chicken, jambalaya, Italian sausage, pizza, roasted potatoes, grilled or stir-fried vegetables, light pasta, bread soup (acquacotta), and a variety of cheeses including blue, parmesan, and truffle cheeses.

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