

## AZIENDA

The story of my estate goes back to 1943, when the family Pieri bought Piancornello. In the late 1980's, after the death of my maternal grandmother, a part of the property passed into the hands of her daughter, Silvia Pieri, who in time divided the property, giving it to her children. In such a way was CORTE DEI VENTI born!

The estate of Corte dei Venti lies to the south east of the Comune di Montalcino, its sunniest zone, the area lying between Sant' Angelo and Castelnuovo del Abate. It was born from the passion and the bond between wine and the land that ties the family of Clara Monaci and Maurizio Machetti to the territory of Montalcino.

The name "Corte dei Venti" derives from a particular confluence of winds, which means that the area is always ventilated. This makes for a typical Mediterranean climate, with no fog, with spring rain which guarantee the vineyards favourable and healthy conditions both for the vines in their vegetative state and for the grapes at the harvest, aiding, through this optimal climate, the complete ripening of the clusters.

In this spirit, due to the high quality of characteristics of the vineyards of this area and to the experience of our enologist, Fabio Signorini, C d V is able to offer lovers of Montalcino a range of authentic wines wholly connected to thire territory, wines that express power and generosity, and also elegance and sobriety.

The vineyards lie between 100 300 m above sea level..

### The Vineyards

The vineyards face south east, overlooking the wonderful views towards Monte Amaita. Characterised by their hilly terrain, with steeper and softer slopes, rich in clayey soils, iron, fresh and full of mineral substances, the vineyards are infleunced by sea winds which guarantee a prolonged and perfect ripening of the grapes. This land and its particular climatic conditions allow the Sangiovese, trained in the spurred cordone method, to find its maximum expression.

The estate comoprises 5 hectares of vineyard of which 2.80 hectares are Brunello while the rest is Rosso di Montalcino and Sant' Antimo.

The harvest at CdV is done only when the grapes have achieved complete ripening, which is easily verified. To understand the best moment to pick, not only are specific analyses performed in order to discover the phenolic maturation of the grape, but our experienced oenologist looks at the specific equilibrium of the grape. The harvest is manual and involves a rigorous selection of the clusters for each wine typology.

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### The Olive Grove

On the estate of CdV there are also 3 hectares of secular olive trees: Olivastro, Correggiolo and Moraiolo:

The olives are picked by hand and are immediately sent to the press, where, thanks to the system of cold press, they are transformed into extra-virgin olive oil with all its special characteristics..

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### The Winery

The winery was recently built and is to a large part underground, with humidity and temperature control. It is divided into two distinct zones: one part for the vinification with stainless steel vats and the other part for the ageing with 25hl wood barrels for the Brunello di Montalcino and tonneaux and barriques for the Rosso di Montalcino and the Sant' Antimo. It is here that you can breathe in the aromas of the resting wine.

Vinification is performed with light rackings and delestage at controlled temperatures of a maximum of 24°C, the maceration of the skins varying from 12 to 28 days depending on the typology of the wine..

The ageing period is preceded by the malolactic fermentation in stainless steel and by the first decantation during the winter time.

#### Ageing

The ageing room is where the wines age for long periods of time, periods that may be longer than those required by the regulations of production. This may be a case for older vintages which we feel need a longer period of maceration. This choice goes back to 1990, the year in which the winery began to bottle its wines.

#### THE PRODUCTS

##### BRUNELLO DI MONTALCINO BRUNELLO RISERVA ,

A product which is bottled only in the most superior vintages.

TYPOLOGY:D.O.C.G.

ZONE OF PRODUCTION: Montalcino (SI) locality of Piancornello

GRAPE VARIETY: Sangiovese grosso, locally known as Brunello, 100%.

AGEING:42 /48 months in Slavonian 20/25 hl oak barrels followed by 6/12 months in the bottle.

COLOUR: Bright ruby and transparent with hints of garnet

PERFUME: Fruity notes, with spice and tobacco leaves

TASTE: The great balance between acidity and softness binds to an extraordinarily tannic structure. A wine that can age.

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##### BRUNELLO DI MONTALCINO QUATTROVENTI

TYPOLOGY: D.O.C.G.

ZONE OF PRODUCTION: Montalcino (SI) locality of Piancornello

GRAPE VARIETY: Sangiovese grosso, locally known as Brunello, 100%.

AGEING: 36 months in Slavonian 20/25 hl oak barrels followed by a minimum of 8 months in the bottle at controlled temperatures

COLOUR: Bright ruby with garnet hints.

PERFUME: Typical notes of ripe red fruits that combine with hints of sweet spices (vanilla and chocolate) with a delicate ethereal and balsamic background, with tones of tobacco and officinal herbs

**TASTE:** The great intensity in the mouth, the fullness and roundness are excellently supported by freshness and structure; the tannins robust and soft at the same time give an elegance and persistence to this wine and assure it of a long life.

#### ROSSO DI MONTALCINO

**TYPOLOGY:** D.O.C.

**ZONE OF PRODUCTION:** Montalcino (SI) Locality of Piancornello

**GRAPE VARIETY:** Sangiovese grosso locally known as Brunello , 100%.

**AGEING:** 12 months in wooden barrels, tonneaux or barriques, followed by a minimum of 4 months in barriques at controlled temperatures

**COLOUR:** lively red, intense and bright, lively reflections.

**PERFUME:** clear, fresh, notes of fresh red fruit, combining with tertiary aromas, amongst which dried tobacco

**TASTE:** Ample, persistent and lively with a subtle and fine tannic structure.

#### SANT ANTIMO ROSSO

**TYPOLOGY:** D.O.C.

**ZONE OF PRODUCTION:** Montalcino (SI) locality of Piancornello

**GRAPE VARIETY:** Sangiovese grosso, locally called Brunello, 60%. Merlot 20%. Cabernet Sauvignon 10%. Syrah 10%.

**AGEING:** 12 months in 500/250 litre oak containers followed by a minimum of four months in the bottle at controlled temperatures.

**COLOUR:** Intense and bright ruby, with luminous violet reflections,

**PERFUME** clear with strong ripe red fruit notes, in particular blackberry and blackcurrant, with decided notes of sweet spices. Fresh.

**TASTE** Round, warm and welcoming with a good acidity, tannins, and inviting fragrance

#### EXTRA VIRGINE DI OLIVE OIL

**VARIETY:** olivastra, correggiolo, moraiolo

**PICKING METHOD:** Hand

**EXTRACTION SYSTEM :** Cold press

**ASPECT:** Bright green

PERFUME : intense fragrance and persistent fruit , freshly pressed olives.

TASTE: Decided and harmonic, excellent structure and balance, final spicy note

#### GRAPPA DI BRUNELLO

RAW MATERIAL: skins from the Sangiovese grape coming from the Brunello di Montalcino produced at CdV

AGEING: 6months in stainless steel tanks

ORGANOLECTIC CHARACTERISTICS:

VISUAL SENSATIONS: diamond limpidity

OLFACTORY SENSATIONS: rich in unusual perfumes and intense fragrance

Gustatory sensations: dry taste, harmonic, persistent, hot but no alcoholic aggression, slips off the palate senza spigolature.???

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DISTILLER: distilleria Nannoni

#### BARRIQUED GRAPPA DI BRUNELLO:

RAW MATERIAL: skins from the Sangiovese grape coming from the Brunello di Montalcino produced at CdV

AGEING: 18 months in oak kegs

ORGANOLECTIC CHARACTERISTICS:

VISUAL SENSATIONS: bright gold, intense

OLFACTORY SENSATIONS: rich in unusual perfumes and intense fragrance

GUSTATORY SENSATIONS: dry taste, harmonic, persistent, hot leaves the tongue dry and clean.

DISTILLATORE: distilleria Nannoni

TASTINGS:

At our estate all our products can be tasted together with local salumi and cheeses, snacks and cold dishes. Cold lunches can be booked by reservation.