

# CUTTING EDGE SELECTIONS

✧ HAND-CRAFTED WINES ✧



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AGOSTINA PIERI	2007	ROSSO DI MONTALCINO	CASTELNUOVO DELL'ABATE	(\$28.00)	RED	91
AGOSTINA PIERI	2004	BRUNELLO DI MONTALCINO	CASTELNUOVO DELL'ABATE	(\$64.00)	RED	94

Once again Agostina Pieri has produced two wines that deliver the goods, both in terms of quality, but also in value, something that isn't easy to say these days about the wines of Montalcino. The **2007 Rosso di Montalcino** flows with layers of dark red fruit, menthol, spices and minerals, all of which meld together seamlessly in a wine of extraordinary grace. Silky, refined tannins frame the long, sensual finish as the wine continues to gain richness in the glass. This is a sublime Rosso that readers won't want to miss. Anticipated maturity: 2009-2017. Pieri's **2004 Brunello di Montalcino** is a dark, brooding beauty endowed with tons of richness in its dark fruit, menthol, spices

and earthiness. The wine reveals tons of complexity and depth in a vivid, multi-dimensional style of notable pedigree. With air, notes of leather and tar emerge, adding further shades of nuance as this exceptional Brunello resonates on the palate. At this point, the wine remains hard to fully appreciate as the tannins are imposing, but all of the ingredients are in place for this to develop into a superb Brunello. Simply put, this is sublime juice! Pieri gave the Brunello 12 months in French oak followed by a further 12 months in mid-sized barrels. Anticipated maturity: 2010-2022. Importer: The Rare Wine Co., Sonoma, CA; tel. (707) 996-4484