



Buongiorno a tutti,

Finally I am back at my newsletters in my new shoes here at PSP Global Wines and wanted to start with something exciting not only as a wine and territory but also the vintage!

Montalcino extends over roughly 24,000 total hectares, 15% of which are currently under vine (keep in mind that these numbers might have slightly changed) of which 2,000 hectares for the production of Brunello, 519 hectares for the production of Rosso di Montalcino (just this year the region of Toscana allowed the increase of Rosso di Montalcino vineyards to another possible 364ha) and 900 hectares for Sant'Antimo and other wines.

To properly understand Montalcino and its many wines, the territory needs to be broken down based on a variety of factors such as geological origin of the soils, elevations, exposures and climatic conditions (obviously the human factor is another

important element but cannot be tied up to a specific area).

No one better than Ian D'Agata could dissect Montalcino in sub-zones:

- *Camigliano*
- *Castelnuovo dell'Abate*
- *Montalcino*
- *Nordovest*
- *Sant'Angelo (in Colle and Scalo)*
- *Tavernelle*
- *Torrenieri*

Today's focus producer from our portfolio is **Azienda Agricola Innocenti**, located in Cittile di Sotto - **Torrenieri**. (The extract below is from Ian D'Agata's book *Italy's Native Wine Grape Terroirs*)

"The Torrenieri sub-zone of the northeastern quadrant of Montalcino is characterized by soils rich in minerals (iron and magnesium) with alluvial and volcanic rocks mixed with clay. The wines of Torrenieri range from light and full of early appeal to richer and dense. It is a cool climate, and in fact the harvest can take place three to four weeks later than at Castelnuovo dell'Abate. Vineyards lie at altitudes of 350 to 480m above sea level, which helps accentuate the wine perfume. There is an almost archetypal note of flint in wines from this district in almost every vintage and independently of the estate making them."

The Innocenti family, consisting of Livio and father Sabatino, bought the vineyards in **1961**. With passion and care they started the renovation of the existing vineyards and olive groves that were badly damaged years before, by bad weather conditions. Small parcels started to be planted in the seventies and eighties and the most recent in the nineties to a total of 7 hectares under vine (between, Sangiovese for Rosso and Brunello di Montalcino as well as other grapes for the Vigna al Sole IGT Toscana). Innocenti is one of the 202 producers of Montalcino (full list

here www.consorziobrunellodimontalcino.it/en/592/wineries#1685-anchor), and probably not many people have heard about this small producer that for some years has been building quite the name for itself and the press is supporting their daily work and commitment.

A vintage review by Antonio Galloni Vinous

A Return to Classicism: 2019 Brunello di Montalcino

"Producers and consumers have all been looking forward to the release of the 2019 vintage with great anticipation. For the past three years, I've been tasting the wines from barrel and watching their slow evolution with great satisfaction, especially as the wines from the arid 2017 and wet and warm 2018 vintages showed the challenges of their respective growing seasons. To be clear, both years had their high points and successful wines, but overall, the region suffered. That's the first point in the corner of the 2019 vintage; this is a year where the entire region excelled, from southwest to east and northeast to west. Frankly stated, finding a 2019 that doesn't show remarkable balance, vivid fruit and freshness is a difficult task. In my opinion, this is always a mark of a great year. The highs are exceptionally high, and the lows are few and far between. What's more, this is a year where many lesser wines excelled, making picking out a 2019 Brunello a relatively easy affair".

For us at [PSP Global Wines](#) the **Azienda Agricola Innocenti** is one of the several small family producers we are very proud to import and represent here in Massachusetts.

The stunning 2019 vintage of the Brunello di Montalcino is here and we received 32cs and are offering at pre-arrival price for this week only, and the reviews are terrific!

2019 Innocenti Brunello di Montalcino

94pt James Suckling - full review below

94pt Ian D'Agata Terroir Sense - full review below

Please also see below a list of previous vintages, as well as Brunello Riserva and large formats available in our warehouse.

First come, first serve

Ciro Pirone

P.S. Don't miss out our portfolio tasting taking place at City Winery in Boston on September 25th and have a chance to taste a lot of cool wines. Invitation with details below.

Innocenti 2019 Brunello di Montalcino 94

Bright red. Boasts very perfumed red fruit and flowers on the enticing nose. Then somewhat tighter in the mouth, but with the same clarity and cut of the nose with repeating red fruit nuances on the palate. Long and steely on the fresh close. Refined Brunello. Drinking window: 2029-2036.

Innocenti Brunello di Montalcino 2019

<https://www.jamesuckling.com/tasting-notes/236744/innocenti-brunello-di-montalcino-2019>

★★★★★ Score: 94 Points

11 Sep, 2023 - Vibrant and lively characters of red plums, crunchy orange zest, lifted floral notes of potpourri with an underlying hint of mineral and rosemary. Full-bodied with delightful acidity and fine tannins. Impressive purity. Refined, juicy and drinkable now but it will age beautifully with time. Hold until 2028.



Above are Livio and his father Sabatino Innocenti.

This is a list of some of the previous vintages of Brunello di Montalcino as well as Riserva still available in tiny quantity:

- **2017** Innocenti Brunello di Montalcino **750ml**
- **2018** Innocenti Brunello di Montalcino **750ml**
- **2012** Innocenti Brunello di Montalcino Riserva **750ml**
- **2016** Innocenti Brunello di Montalcino Riserva **750ml**
- **2018** Innocenti Brunello di Montalcino **1.5lt**
- **2019** Innocenti Brunello di Montalcino **1.5lt**
- **2016** Innocenti Brunello di Montalcino **5lt**
- **2017** Innocenti Brunello di Montalcino **5lt**



BRUNELLO DI MONTALCINO DOCG

TECHNICAL FEATURES:

Grape varieties: Sangiovese

Percent alcohol: 15 % Vol

PRODUCTION AREA:

Soil type: clayey-sandy, medium presence of structure, good permeability.

Exposure: south-west, dip 10-15%.

Altitude: 300 meters a.s.l.

Planting density: 3.700 plants/ha.

Training system: double cordon-trained and spur-pruned.

Vinification technique: alcoholic fermentation with a long maceration of vinasse. Controlled temperature at 29-30 °C. Malolactic fermentation ended immediately after drawing off.

Wood ageing: 30 hl Slavonian oak barrels barrels, for 24 months

Bottle ageing: 12 months

TASTING NOTES

Colour: intense-red, with marked carnet hues

Aromas: intense and persistent with a round wood strong bouquet of berry, cherry and other sweet red fruits.

Flavour: Tasteful and full-bodied, well-structured, tannic, with an excellent aftertaste.

To serve: keep bottle lying down, in a cool place at a temperature of about 15° C . Open 2 hours before and serve at about 20° C.

Food pairing: important wine especially to accompany red meats, venison and mature cheeses with an intense flavor



PORTFOLIO TASTING

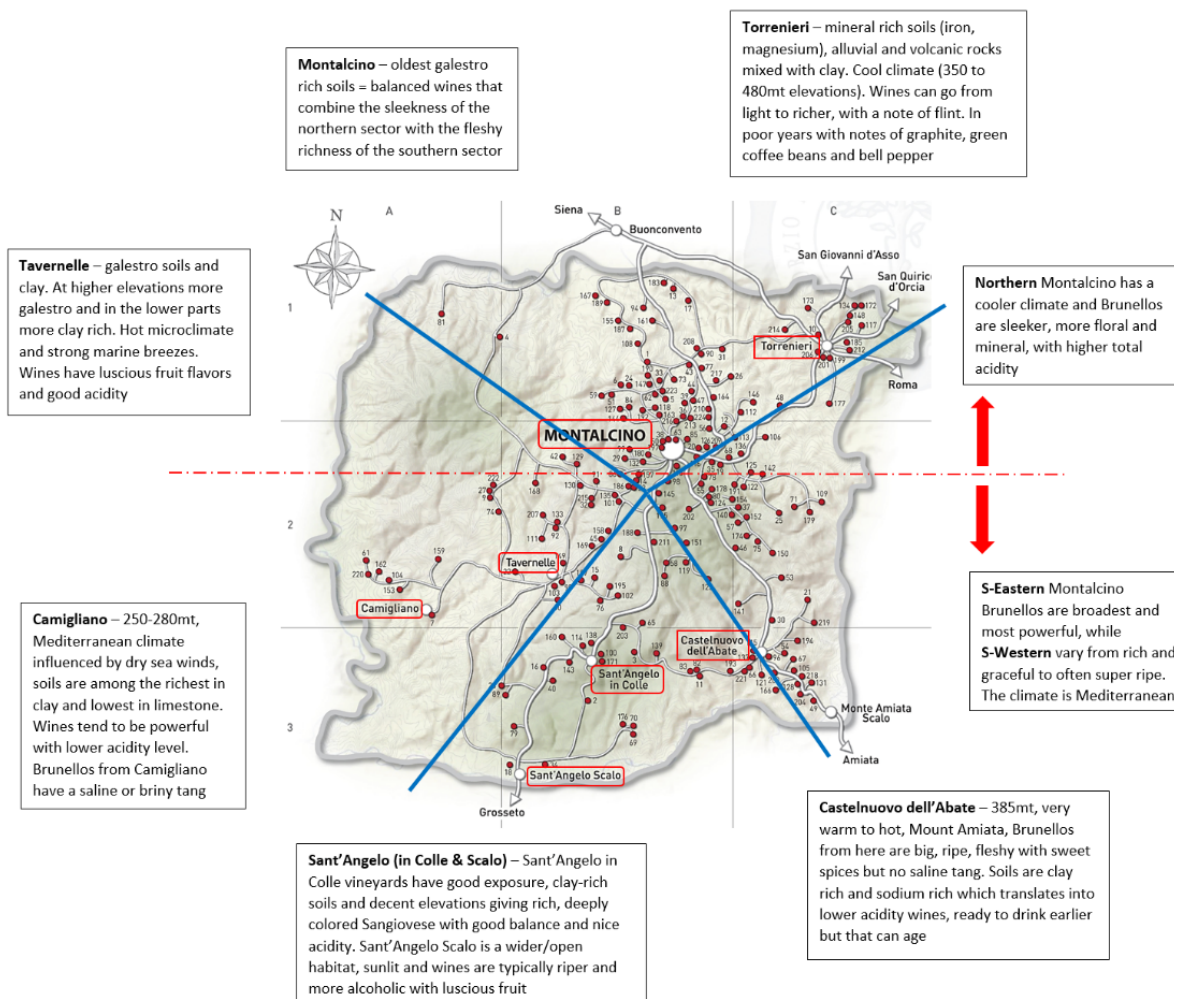
WEDNESDAY, SEPT 25TH
12:00PM - 5:00PM

CITY WINERY
80 BEVERLY STREET
BOSTON, MA, 02148

OVER 100 WINES & SPIRITS
FROM 11 COUNTRIES

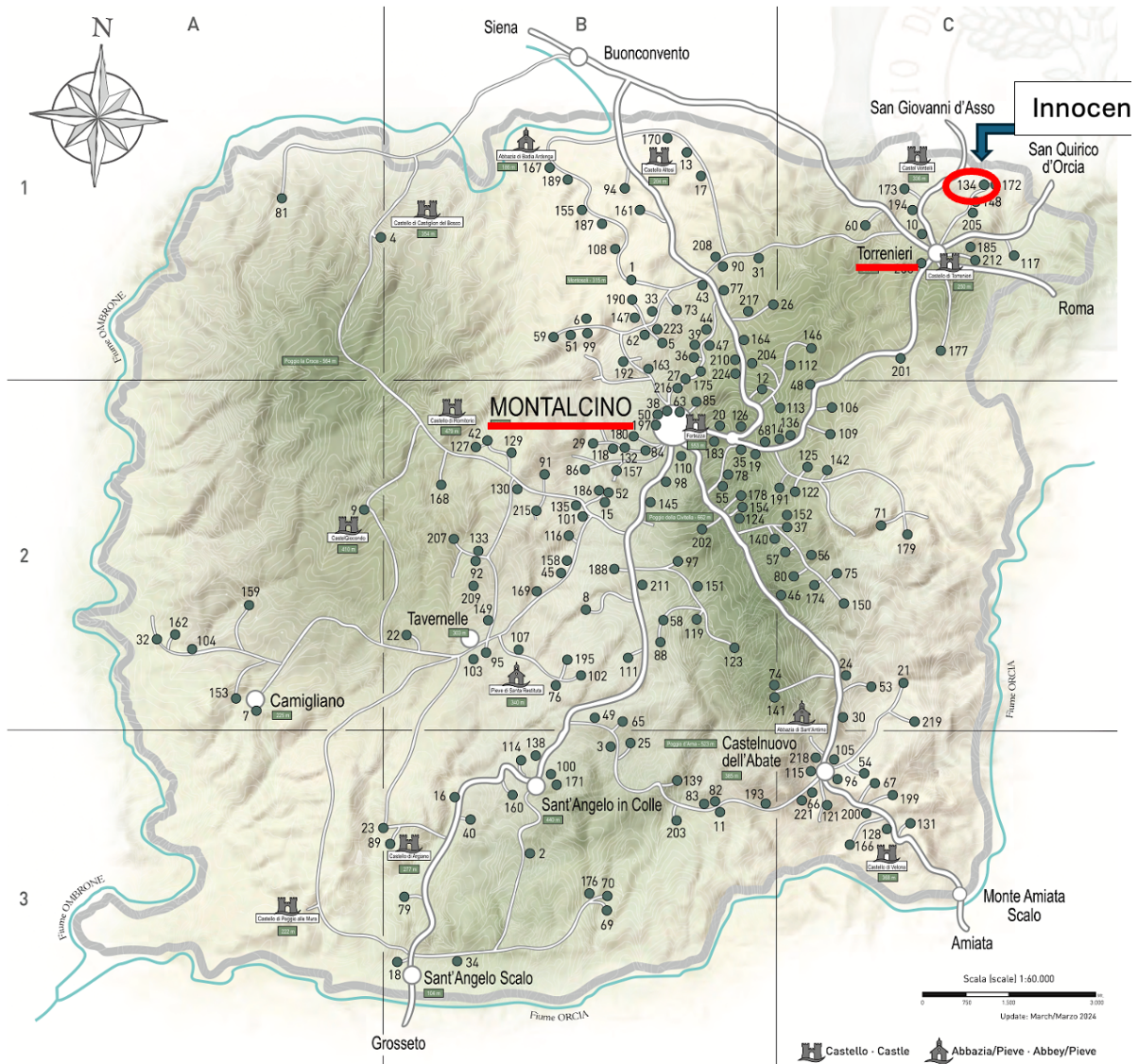
EASILY ACCESSIBLE TO
PARKING & PUBLIC
TRANSPORTATION





A breakdown of the area of Montalcino to have some points of reference between North and South as well as the individual communes where variation of soils, elevations and climatic conditions are truly relevant to the production of quite different Brunellos.

Watch a video about Innocenti's Montalcino



Azienda Agricola Innocenti is located in the northeastern most corner of the Montalcino territory and specifically within the Torrenieri sub-zone.