PANEBIANCO WINES

PANEBIANCO SELECTION

PODERE MONASTERO
LA PINETA

TOSCANA IGT

PINOT NERO 100%

La Pineta is a refined Toscana IGT made from 100% Pinot Nero in Castellina in Chianti. Grown at high elevation, it combines elegance, freshness and Tuscan identity in a focused, small-production expression.





VINEYARD / AREA
Castellina in Chianti

SOIL
Medium-textured soil rich in skeleton

ALTITUDE
550 m a.s.l.

FARMING
Guyot-trained estate vineyards

HARVEST
First half of September

VINIFICATION
Fermentation in temperature-controlled wooden vats at 26 °C for about 12 days, followed by malolactic fermentation.

AGEING
12 months in Allier barriques (60% new), followed by about 7 months of bottle ageing before release.

Podere Monastero

ABOUT PODERE MONASTERO
A boutique estate in Castellina in Chianti focused on small-production wines with strong Tuscan character. Podere Monastero is known for interpreting international varieties through a distinctly local identity.

WHY PANEBIANCO SELECTED THIS WINE
Selected for its elegant and distinctive interpretation of Pinot Nero in Tuscany, where altitude, precision and estate character shape a wine of balance and identity.

FOOD PAIRING
Roasted poultry, game birds, mushroom dishes and semi-aged cheeses.

WEBSITE
www.panebiancowines.com

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PORTFOLIO
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