



## Piaggia Carmignano Riserva DOCG "Piaggia"

### CLASSIFICATION:

Carmignano Riserva DOCG.

### GRAPE VARIETIES:

70% Sangiovese, 20% Cabernet Sauvignon and Cabernet Franc, 10% Merlot.

### GROWING LOCATION:

Central Italy, Tuscany, Carmignano (FI).

### VINEYARD:

South-West exposure, 820 ft a.s.l., clay/galestro soil.

### CULTIVATION - HARVEST:

Guyot, yield 2.4 ton/acre, density 2500 vines/acre.

### MATURATION AND REFINEMENT:

Grapes selection by hand, vinification in small containers in order to maximise skin extraction. Delestage fermentation without selected yeasts, in full respect of the characteristics of the territory; skin contact 18-28 days, depending on the variety.

Refinement (18 months) and malolactic fermentation in French oak barriques. The wine is raked a few times to make it clearer and prepare it for bottling, no filtration or clarification processes to keep all its organoleptic properties intact.

### TASTING NOTES:

Deep, intense ruby red, with an almost impenetrable color. Aromas of ripe fruit, cassis and raspberries, embellished with elegant hints of tobacco, chocolate and sweet spices. Enveloping flavor, great structure and elegance, excellent quality tannins making it particularly suitable for long-term ageing.

**ALCOHOL CONTENT:** 14.5 % vol.

### RECOMMENDED PAIRINGS:

Mature cheese, red meat, game meat.

**SERVING TEMPERATURE:** 60°-65°F.

**BOTTLE SIZES AVAILABLE:** 0.75 l.



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