



Piaggia Carmignano DOCG "Il Sasso"

CLASSIFICATION:

Carmignano 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:

Hand pick, fermentation with natural yeasts, maceration on the lees for a least 18-20 days.

Refinement in small Barriques for a least 15 months. During this period the wine is racked a few times to make it clearer and prepare it for bottling. Unfiltered and not clarified. Minimum ageing of 6 months in the bottle.

TASTING NOTES:

Deep, intense ruby red color. Aromas of Cherries and Marasca cherries with elegant balsamic and spicy notes. Full and enveloping flavor, with the charming elegance on the palate that is typical of "thoroughbred" Sangiovese.

ALCOHOL CONTENT: 13.5 % vol.

RECOMMENDED PAIRINGS:

Mature cheese, red meat, game meat.

SERVING TEMPERATURE: 60°-65°F.

BOTTLE SIZES AVAILABLE: 0.75 l.



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