



Piaggia "Pietranera" Supertuscan

CLASSIFICATION:

Toscana IGT.

GRAPE VARIETIES:

100% Sangiovese.

GROWING LOCATION:

Central Italy, Tuscany, Carmignano (FI).

VINEYARD:

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

CULTIVATION - HARVEST:

Guyot, yield 3.2 ton/acre, density 2500 vines/acre.

MATURATION AND REFINEMENT:

The grapes are vinified in small containers in order to encourage maximum extraction of skin components. Fermentation is carried out with natural yeasts, in full respect of the terroir, the wine rests on the skin for a least 18-20 days, during which time it undergoes punching down and brief pumping over are carried out.

Refinement (3 months) and malolactic fermentation in small French oak barriques. During this period the wine is racked a few times to make it clearer and prepare it for bottling.

TASTING NOTES:

Deep color, intense ruby red. 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: 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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