



Piaggia "Poggio de' Colli" Supertuscan

CLASSIFICATION:

Toscana IGT.

GRAPE VARIETIES:

100% Cabernet Franc.

GROWING LOCATION:

Central Italy, Tuscany, Carmignano (FI).

VINEYARD:

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

CULTIVATION - HARVEST:

Guyot, yield 2 ton/acre, density 2500 vines/acre.

MATURATION AND REFINEMENT:

The grapes are carefully selected from the best plots in the vineyard. Vinification in open wooden containers using their own natural yeasts; manual punching down is carried out to get the best extraction of substances from the grapes and skin contact lasts about two weeks.

Refinement (15 months) and malolactic fermentation in French oak barriques. The wine is racked 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 color, intense ruby red with purplish highlights. Aromas of raspberries, brambles, eastern spices, coffee and liquorice. Elegant on the palate with soft, silky tannins: the finish is pleasantly supple and clean.

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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