

“Life is too short to
drink bad wine”...
drink Bacco’s!

The Bacco Wine Times

Who is Bacco?
Bacco Selections is based in Pinehurst NC. We are direct importers and independent distributors of fine Italian wines in the Carolinas. Bacco, nevertheless is also the Roman God of wine.

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Piaggia

The Piaggia farm is situated in the commune of Poggio a Caiano, in the province of Prato, about 14 kilometres west of Florence. It has vineyards in the Carmignano Denomination of Controlled and Guaranteed Origin area, partly in the commune of Poggio a Caiano and partly in the commune of Carmignano.

The winery was set up by Mauro Vannucci, who purchased the land in the DOC area near Piaggia in the mid 70s; he was convinced that the excellent exposure to the sun and the permeable, dry and clayey soil would produce a great Carmignano wine.

He produced the first Piaggia Carmignano Riserva DOCG in 1991 and since then his passion for wine has steadily grown. He has involved his daughter Silvia in this project and she is now



the current owner of the winery. At the beginning of the 90s he bought a further 15 hectares in one of the best areas of the appellation, a kind of natural basin a few hundred metres from the centre of Carmignano, which gives a spectacular view of the city of Florence. The current property extends to about 25 hectares, 15 of which are cultivated with vines.



Carmignano DOCG

The fame of Carmignano wines undoubtedly goes hand in hand with the ancient history of this area: from the 13th century onwards, its reputation was such that the Grand Duke of Tuscany, Cosimo III de’ Medici, took a special pride in the area’s wines, and in 1716 ruled that the wine-growing area should have special legal protected status, essentially creating one of the world’s first appellations. However, Cosimo III did no more than codify a wine tradition that had already been in existence for centuries in this region; as a matter of fact Carmignano has always contained a significant amount of cabernet in its grape blend: it was Catherine de’ Medici who imported this grape variety to these hills when she became queen of France in the 16th century. In 1932, Carmignano wines were grouped and included in the Chianti sub-zone of Chianti Montalbano. This was because of the proximity of the two regions and similarity in altitudes and annually yearly temperature. But the Carmignano region produced distinctly different wines from Chianti due, in part, to the tradition of including Cabernet Sauvignon in the blend with Sangiovese. While some theories suggest that this practice dates back to the time of the Medici (with those early vines subsequently being wiped out during the phylloxera epidemic), the practice became more common during the 20th century. Vine cuttings of Cabernet from Château Lafite Rothschild in Bordeaux were imported and by 1975 Carmignano was the first DOC to be awarded official sanctioning for the use of Cabernet in the blend. While the early “Super Tuscans” of the late 20th century which included Sangiovese-Cabernet blends had to be relegated to the lowly vino da tavola or “table wine” designation, DOC (and later DOCG) Carmignano wine was being produced with full legal sanctioning.



The Carmignano region, located 10 miles (16 km) northwest of Florence, is located on a series of low lying hills at altitudes between 160–650 feet (50–200 meters) above sea level. It covers roughly 270 acres (110 ha) of planted land producing nearly 71,500 gallons (2,700 hl) of DOCG wine a year. Current DOCG regulations mandate that Sangiovese must constitute at least 50% of the blend, allowing up to 10–20% Cabernet Sauvignon or Cabernet Franc, up to 20% Canaiolo Nero, up to 5% Mammolo and Colorino as well as up to 10% white grape varieties like Trebbiano or Malvasia to make up the rest of the blend.

If the wine is aged for at least 3 years prior to release, the wine can qualify for a Riserva designation.

“Pecora alla Campigiana” Recipe

This is a traditional dish coming from the rural culture of the beginning of ‘900 when the ovines were one of the most popular source of meat in Tuscany. Today, sheep is not so popular any more and it is almost a rarity to find, probably because of its particular flavor and the long cooking time.

Ingredients (4 servings)

- Sheep meat boneless, 1 lb
- Tomato sauce, 8 oz
- 1 onion
- 1 carrot
- 1 celery stalk
- 1 cup red wine (Carmignano)
- E.V.O.O.
- Salt, pepper and vinegar to taste

Preparation

Chop the meat and clean it from fat and nerves. Let it soak in water and vinegar for 1 night in the fridge. Strain the meat and put it in a pan with a pinch of salt, cook it to let it the water come out from the meat. In another pan, saute grinded onion, celery and carrot and when they will be golden add the meat. Add the wine and let the alcohol evaporate then add tomato sauce and slowly cook for 2 hours. Serve it warm as main dish or as sauce for pasta. Pair it with the “Piaggia Il Sasso Carmignano DOCG” or any of the other Piaggia wines.

