



Piaggia

di VANNUCCI SILVIA



Pietranera IGT Toscana

VITICULTURE

SOIL	Medium-textured soil with clay and galestro
ALTITUDE	250 m. above sea level
EXPOSURE	South-west
VINE TRELLISING SYSTEM	Guyot
YIELD PER HECTARE	8000 kg. of grapes
PLANTING DENSITY	6250 vines/hectare

WINE

COLOUR

Deep, intense ruby red.

AROMA

Cherries and Marasca cherries with elegant balsamic and spicy notes.

FLAVOUR

Full and enveloping, with the charming elegance on the palate that is typical of “thoroughbred” Sangiovese.

GRAPE VARIETY

100% Sangiovese.

PRODUCTION TECHNIQUES

VINIFICATION

The grapes are strictly hand picked and 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.

MATURATION

The wine is transferred to small French wood containers, where it undergoes malolactic fermentation and remains for a least 10 months. During this period the wine is raked a few times to make it clearer and prepare it for bottling, which is done without subjecting the wine to any filtration or clarification processes in order to keep all its organoleptic properties intact.

AGEING

At least 6 months in bottle.

TASTING NOTES

Intense and thick ruby red colour. Complex on the nose, reminiscent of fruits of the forest jam, sweet spices, thyme and cocoa. Full-bodied. Excellent balance between alcohols and polyalcohols, acids and tannins, with a persistent finish and a pleasant sweet, fresh and fruity follow-through. It goes well with mature cheeses, red meat and game.