



Azienda Agricola Piandaccoli

# Baciame Spumante Brut

A slightly pale pink sparkler with perlage that is intense and fairly persistent. The nose offers floral and fruity notes, with a predominance of small red fruits (raspberry, blackberry and black currant) and a subtle citrus vein interspersed with mild minerality. In the mouth it is delicately exuberant with recurring fruit and freshness.

100% Mammolo

90 Pts James Suckling

---

#### Vineyard

At 230 m above sea level, these South West facing vineyards consist of medium texture soils rich in river pebbles.

---

#### Vinification

Manual harvest of strictly limited yields. Soft pressing then fermentation in steel tanks with lees aging for 12 months followed by very light filtration before bottling.

---

#### Pairing

Appetizers, white meats, fried foods, crustaceans, fish, shellfish, soups, carpaccio, crudités.

---



The estate began with the cultivation of vineyards by monks in 1100, before the phylloxera epidemic that hit Europe in the mid-nineteenth century wiped out the indigenous varieties present in Tuscany. Piandaccoli emerges in 1950 with the production of Chianti, but it was the vision of Dr. Giampaolo Bruni that set the stage for this incredible winery's future. He collaborated with the University of Florence, using DNA testing on grapes found in the Medici tombs, to reintroduce autochthonous varieties prevalent during the Italian Renaissance.