

Azienda Agricola Piandaccoli

Baciami 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.

PIANDACCOLI
VINI DAL RINASCIMENTO

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 varietals 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 varietals prevalent during the Italian Renaissance.