

Azienda Agricola Piandaccoli

Foglia Tonda del Rinascimento

Ruby red with purple reflections. It has an enveloping nose, reminiscent of ripe red berries, accompanied by sweet, spicy notes, a strong herbaceous scent and a hint of mineral. Surprising on the palate, with a lively, decisive attack which is always elegant because of the balanced acidity, showing outstanding structure for aging.

100% Foglia Tonda

Appellation	Toscana IGT
Vineyard	Grown in the Cru "Fattoria" vineyards at 250 meters above sea level, with South-West exposure and medium-textured soils which are rich in shells.
Vinification	Hand harvested. Soft pressing, fermentation in stainless steel tanks followed by malolactic fermentation in wood. Aging for 15 months in 5 hl French oak tonneaux then refinement in the bottle for at least 12 months. Very light filtration. Only approximately 4000 Bottles produced and each are numbered.
Pairing	Pairs with game, red meats and seasoned cheeses.

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.