



Azienda Agricola Piandaccoli

Maiorem Toscana

It has initial nose of subtle oak, maraschino cherry, graphite and laurel, followed by notes of licorice. The firm but not excessive structure, smooth tannins with an intense aromatic persistence and an end note of fresh plum make this an important and well-balanced wine.

Sangiovese Grosso, Pugnitello, Foglia
Tonda, Mammolo, Colorino

Organic

Appellation

Toscana IGT

Vineyard

The vineyards lie close to deep and fresh ravines which are the result of extraordinary geological formations called Piandaccoli, which have the outstanding advantage of bringing a variable to the microclimate in the area, triggering ascending currents which mitigate high temperatures in summer.

Soil management aims to provide defense against erosion, aiding conservation and the creation of a physiological balance and the regulation of the vegetative-productive activity of the vineyard, with direct and indirect effects on physiopathologies.

Vineyards are at 250m and soils consist of clay and river stones, and the vineyards are organic and utilize biodynamic methods.

Vinification

The hand-harvested clusters are de-stemmed using a vertical vibrating system, which leaves behind dry and underripe grapes. Gentle pumping over occurs in steel tanks and a Bucher press compresses the marc while preventing the crushing of the grapes to minimize the releasing of tannins. Aged in 5 HL tonneaux for 12-18 months followed by an additional 18 months in the bottle before release.

Pairing

Pair with braised or roasted game, red meats, mature cheeses.
