

Azienda Agricola Piandaccoli

Cosmus Chianti Riserva

Intense Ruby red color, nose of violet, crisp red fruits and berries with herbaceous notes of laurel and a saffron splash. Mouth is fruity and rounded, with nice acidity, minerality and good persistence. The tannins are smooth, present, but never aggressive.

Sangiovese

Appellation	Chianti DOCG Riserva
Vineyards	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. Soils consist of clay and river stones, and the vineyards are under organic conversion 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. The use of older 55hl barrels and smaller tonneaux help to limit the influence of wood in the developing wine. Aged in wood for 12 months followed by an additional 12 months in the bottle before release.
Pairing	Pairs with both red and white meats, roasts, medium and long matured cheeses, soups, and Florentine steak

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.