

Azienda Agricola Piandaccoli

Pugnitello del Rinascimento

Intense ruby red color with marked garnet reflections. Ripe berries, but also cherry, tobacco and licorice stand out on the nose. Noticeable fruitiness that turns into black cherry jam and black pepper. Good acidity that will give it good aging potential.

100% Pugnitello

Appellation	Toscana IGT
Vineyard	Grown in the Cru "Sasseta" vineyards at 220 meters above sea level, with South-West exposure and medium-textured soils which are rich in river stones.
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 2000 Bottles produced and each are numbered.
Pairing	A perfect pairing for Tuscan style meat courses like Peposo stew, grilled steak and roast pork.

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.