



Azienda Agricola Piandaccoli

# Vivendi

Brilliant straw yellow color with slightly greenish reflections. Bouquet of mimosas and broom accompanied by notes of sage and other aromatic herbs that slowly leave room for light fruity apple and mango. Great freshness and enveloping, full palate that stretches on a pleasantly mineral and persistent finish.

Chardonnay 60%

Malvasia Bianca Lunga Toscana 40%

Organic

## Appellation

Toscana IGT

## Vineyard

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

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.

## Vinification

Manual harvest, soft pressing, fermentation in steel tanks followed by malolactic conversion. Aging in steel tank for 12 months followed by 4 months in bottle. Very light filtration with only 2500 bottles produced.

## Pairing

Pair with appetizers, white meats, fries, crustaceans, fish, shellfish, soups, carpaccio, crudités.



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 varieties 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 varieties prevalent during the Italian Renaissance.