



# Piaggia

di VANNUCCI SILVIA



## Pietranera IGT Toscana

### VITICULTURE

SOIL	Medium-textured soil with clay and galestro
ALTITUDE	250 m. above sea level
EXPOSURE	South-west
VINE TRELLISING SYSTEM	Guyot
YIELD PER HECTARE	8000 kg. of grapes
PLANTING DENSITY	6250 vines/hectare

### WINE

**COLOUR**  
Deep, intense ruby red.

**AROMA**  
Cherries and Marasca cherries with elegant balsamic and spicy notes.

**FLAVOUR**  
Full and enveloping, with the charming elegance on the palate that is typical of “thoroughbred” Sangiovese.

### PRODUCTION TECHNIQUES

**VINIFICATION**  
The grapes are vinified in small containers in order to encourage maximum extraction of skin components. Fermentation is carried out with natural yeasts, in full respect of the terroir, the wine rests on the skin for a least 18-20 days, during which time it undergoes punching down and brief pumping over are carried out.

**MATURATION**  
The wine is transferred to small French wood containers, where it undergoes malolactic fermentation and remains for a least 3 months. During this period the wine is raked a few times to make it clearer and prepare it for bottling.

**AGEING**  
At least 6 months in bottle.

### TASTING NOTES

Intense and thick ruby red colour. Complex on the nose, reminiscent of fruits of the forest jam, sweet spices, thyme and cocoa. Full-bodied. Excellent balance between alcohols and polyalcohols, acids and tannins, with a persistent finish and a pleasant sweet, fresh and fruity follow-through. It goes well with mature cheeses, red meat and game.