



Piaggia

di VANNUCCI SILVIA



Poggio de' Colli 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	5000 kg. of grapes
PLANTING DENSITY	6250 vines/hectare

WINE

COLOUR

Deep, intense ruby red with purplish highlights.

AROMA

Aromas of raspberries, brambles, eastern spices, coffee and liquorice.

FLAVOUR

Elegant on the palate with soft, silky tannins: the finish is pleasantly supple and clean.

GRAPE VARIETY

100% Cabernet Franc.

PRODUCTION TECHNIQUES

VINIFICATION

The grapes are carefully selected from the best plots in the vineyard. They are then vinified in open wooden containers using their own natural yeasts; manual punching down is carried out to get the best extraction of substances from the grapes and skin contact lasts about two weeks.

MATURATION

The wine is drawn off the lees and then immediately transferred to French oak barriques, where it undergoes malolactic fermentation. During maturation it is periodically raked to make it clearer and prepare it for bottling, which is done without any kind of filtration or clarification process so as to keep all its organoleptic properties intact.

AGEING

At least 6 months in bottle.

TASTING NOTES

Deep and intense ruby red colour with purplish highlights. Aromatic elegance in balsamic overtones and hints of mint, fruits of the forest and a slight smoke finish. Full-bodied and soft, well-balanced thanks to the fine tannins. The finish is long, meaty and chewy. It goes well with traditional Italian dishes, red meat and game.