



Piaggia

di VANNUCCI SILVIA



Piaggia Carmignano Riserva

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	6500 kg. of grapes
PLANTING DENSITY	6250 vines/hectare

WINE

COLOUR

Deep, intense ruby red, with an almost impenetrable colour.

AROMA

Aromas of ripe fruit, cassis and raspberries, embellished with elegant hints of tobacco, chocolate and sweet spices.

FLAVOUR

Enveloping, with great structure and elegance, with excellent quality tannins which make it particularly suitable for long-term ageing.

GRAPE VARIETY

70% Sangiovese, 20% Cabernet Sauvignon and Cabernet Franc, 10% Merlot.

PRODUCTION TECHNIQUES

VINIFICATION

The grapes are carefully selected by hand and then vinified separately in small containers in order to maximise skin extraction. Fermentation is carried out without selected yeasts, in full respect of the characteristics of the territory; skin contact varies from a minimum of 18 days to a maximum of 25-28 days, depending on the variety, during which time punching down and pumping over are carried out.

MATURATION

The wine is transferred to French oak barriques where it undergoes malolactic fermentation and remains for at least 18 months, during which time the wine is raked a few times to make it clearer and prepare it for bottling, which is done without subjecting the wine to any filtration or clarification processes, so as to keep all its organoleptic properties intact.

AGEING

At least 6 months in bottle.

TASTING NOTES

Very intense, almost impenetrable, clear ruby red colour. Aromas of ripe fruit, embellished with elegant hints of tobacco, chocolate and sweet spices. On the palate it expresses a powerful structure but also, with a measured balance, soft fruit against the round and mature tannins. The finish is long and fruity. It goes well with red meat and game, extra mature cheeses and quality cured meats.