

TOSCANA ROSSO IGT

# PIANALTI

A combination of grapes made by the producer, the best combination that the vintage offers.



Vineyards and Wine Cellars  
via Ascione 6919, Fraz. Campogialli 52028  
Terranuova Bracciolini - Arezzo- Toscana  
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## PRODUCTION AREA

Valdarno di Sopra, south of the Pratomagno Massif.

## LOGO IN BOTTLE



The symbol on the label, the company's logo, depicts in a stylized way the interweaving of cosmic and earthly forces.

## FIRST YEAR OF BOTTLING

2006

## VINEYARD TREATMENTS

All organic, with maximum commitment to the use of natural substances according to the principle that plants can be cared for and improved by other plants.

## IS FARMING CERTIFIED ORGANIC?

Yes

## IS WINE CERTIFIED ORGANIC?

Yes

## GRAPE VARIETIES

It depends on the vintage, tends to be at least 70% Sangiovese, the rest Colorino del Valdarno and other grapes.

## PROVENANCE OF GRAPES

All, without exception, come from our vineyards with medium-textured draining soils.

## VINEYARDS

Vineyards of various ages trained by spurred cordon/guyot with 220/230 x 0.8/1 m spacing. Medium-textured, siliceous soils with good drainability.

## HARVEST

Harvested by hand in small perforated boxes, mid-September.

## DESTEMMING AND CRUSHING

Extremely soft without crushing the grapes.

## FERMENTATION

Exclusively through spontaneous yeasts, without pied-de-cuve, in masonry tanks filled to no more than 50%.

## MACERATION

8-12 days

## PRESSING

Extremely soft not exceeding 1 bar with a central diaphragm pneumatic press.

## MALOLACTIC FERMENTATION

It takes place spontaneously after alcoholic fermentation within the month of November.

## AGEING

Barriques/tonneaux of French and Austrian oak (at least 6 months) and steel.

## OENOLOGICAL ADDITIVES AND SULPHUR LEVEL

No extraneous products are added to the grapes, except for a small amount of sulphur dioxide. Total sulphur dioxide is less than 30 mg/l.

## BOTTLING

It is done at the most favourable time through a semi-automatic bottling chain designed for the specific needs of the winery.

## TYPE OF BOTTLES

Bordeaux 'med', weight not exceeding 500 grams.

## TASTING

This is a medium-bodied, highly typical red wine that traces the profile and characteristics of Sangiovese, nuanced by the small addition of other grape varieties. On the nose, elegant, ample, balanced, clean, persistent, there are mouth-watering notes of red fruit, including cherry and sour cherry, enriched by aromatic herbs and spicy elements. In the mouth, lively, round, warm, full-bodied, the result is a balanced, territorial and very pleasant expression.

## RECOMMENDED PAIRINGS

Ideal for Tuscan dishes such as pappardelle al cinghiale, lasagne, and grilled meat. It also goes well with mature cheeses.

## AGEING POTENTIAL

It can be enjoyed immediately, but has an ageing potential of at least four to six years, during which it will be further enriched in complexity and structure.

## RECOMMENDED SERVING TEMPERATURE

18°- 20° C

## NOTES

Please note that the information on the data sheet may vary slightly depending on the specific vintage of the wine.

As of the year 2022 the label has been changed.