

TOSCANA ROSSO IGT

SALIX

From an ancient and almost forgotten grape variety, the emotions of a bygone era are revived in our goblet.



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

2011

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

100% Colorino del Valdarno

PROVENANCE OF GRAPES

Vigna delle Farfalle, filari 6-11

VIGNETI

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

HARVEST

Manual harvesting in small perforated boxes, last ten days of 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 30%.

MACERATION

3-4 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

French oak barriques/tonneaux (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

It has a deep dark ruby red colour that is impenetrable and almost viscous in the glass. At the first olfactory approach, notes of red fruits such as ripe cherries, blueberries and blackcurrants emerge. These fruity aromas are followed by a bouquet of spices, including black pepper and cinnamon. Together with the fruity and spicy notes, subtle floral nuances can be perceived, with hints of violets and red roses. The combination of these aromatic notes creates a complex and inviting fragrance. On tasting, pure Colorino del Valdarno reveals its personality. Red fruits remain in the foreground, with cherry in evidence, followed by aromas of blueberries, raspberries and blackcurrants. The presence of important but well-integrated tannins gives the wine a solid structure but at the same time enveloping and pleasant to the palate.

RECOMMENDED PAIRINGS

Despite its structure, it is a wine with a wide range of pairings, even with dishes with wild aromas (wild boar). Try it with homemade blackberry tart.

AGEING POTENTIAL

It can be enjoyed immediately, but has an ageing potential of at least 4 -6 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.