

TOSCANA ROSSO IGT

PIAN DEL PINO

The wine that embodies the essence and strength of our terroir.



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

2005

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

80% Sangiovese, 20% Colorino del Valdarno.

PROVENANCE OF GRAPES

Vigna del Pratomagno, Vigna delle Farfalle rows 1-4.

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

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 50%.

MACERATION

10-15 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 7 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 full-bodied and very typical red wine, the fruit of two indigenous grape varieties intimately linked to the territory. Intense ruby red in colour, the nose is elegant, broad, balanced, clean, persistent, complex with notes of ripe red fruits such as cherry and plum and hints of spices. In the mouth, an elegant structure with firm tannins that are never impetuous, a well-integrated and persistent acidity. The taste is harmonious, round, warm, with notes of juicy fruit. A fine territorial expression of great pleasantness.

RECOMMENDED PAIRINGS

Ideal with grilled red meats, mature cheeses and game dishes.

AGEING POTENTIAL

It can be enjoyed immediately, but has an ageing potential of at least 4 -8 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.