



PIAN DEL PINO
ARTISANS OF REAL WINE



PIAN DEL PINO IGT Toscana

PIAN DEL PINO is a cru wine made with selected grapes in some specific parcels of the production area. It is a red wine based on Sangiovese shaped by two very different varieties: Merlot (produced in clay-rich areas) and Colorino del Valdarno (one of the oldest vines in the territory). The encounter between two varieties so different, combined with the particular microclimatic zone, the peculiar pliocene clay of the soil, and non-invasive vinification techniques, make this wine unique, fine and elegant. With a wide range of olfactory sensations it is a wine that leaves no doubt about the authenticity of the grapes, but at the same time it is intriguing because it evolves giving us new sensations that only time can generate.

Denomination: Typical Geographical Indication.

Vintage: 2015

Grapevine: Sangiovese, Colorino del Valdarno, Merlot.

Yield: average 60 ql. / hectare

Vineyards: the grapes come from various areas of the vineyards located south of the Massif of Pratomagno and benefit from ideal climatic conditions for the growth and ripening of the grapes, with cool temperatures during the budding and warm to the veraison. The intense brightness and constant ventilation that blows mainly from the West facilitates perspiration, pollination and ripening of the grapes. The soil has very variable compositions mainly clayey for the Merlot and sandy for the Colorino del Valdarno, but of medium dough for the Sangiovese, all soils very rich in quartz and iron oxide.

Conduction: certified organic with organic-natural management without pesticides. The biological management is certified by Soil and Health.

Soil Nutrition: animal-vegetal mixed compost manure produced by the company

Maximum quantity of copper used max. 2,1 kg/ha.

Harvest period: Manual harvest end of September.

Sensory Notes : Sangiovese grapes with a small component of Merlot and Colorino del Valdarno offer a particular trinomial that exalts a wine of marked structure and elegance, with a distinct fruity component balanced by a full and harmonic flavor.

Vinification: after destemming with very light pressing, the grapes are placed in masonry barrels, where they remain in 12/20 days maceration, the malolactic fermentation takes place in barrique, with subsequent process of oxidation-reduction in wood for at least 8 months and subsequent aging in bottle.

Pairing: Very versatile, it prefers structured dishes, wet dishes and cheeses

Serving temperature : 18°/20°.

Bottle produced: approx. 6000

Ageing: 15-20 years

Bottle size: 0,75 l

Three vines: generous expression of our terroir

www.piandelpino.org