



PIAN DEL PINO
ARTISANS OF REAL WINE



PIANALTI IGT Toscana

PIANALTI is a wine particularly linked to the territory from which it takes its name: the Pianalti del Valdarno, an ancient land at the foot of the southern side of the Pratomagno. This is the bottom of the ancient Pliocene lake, which was in the production area more than two million years ago, where some indigenous grapes wisely express the strength of the terroir.

Vinified with maximum respect for these grapes, with fermentation in the old masonry barrels and subsequent aging in wood, Pianalti stands out for its peculiar organoleptic characteristics that give typicality, intensity, concordance and balance, giving the taster the feeling of "immersion in time".

Denomination: Typical Geographical Indication.

Vintage: 2015

Grapevine: Sangiovese, Colorino Del Valdarno, Malvasia Nera.

Yields: 40 ql / hectare

Vineyards: the grapes coming from the so-called "Vigneto del Pozzo", the closest to the company headquarters and south of the Massif del Pratomagno, benefit from ideal climatic conditions for the growth and ripening of the grapes, with cool temperatures during sprouting and warm to the veraison. The soil has a very variable composition, mainly of medium dough 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. 2,0 kg/ha.

Harvest period: Manual harvest end of September early October.

Sensoty Notes : the nose is persistent, decidedly fruity with subtle aromatic scents, in the mouth is round, slightly spicy, well balanced by the typical acidity and minerality of the production area and by a complexity of tannins of high finesse.

Vinification: after destemming with very slight crushing, the grapes are placed in masonry barrels, where they remain in maceration for about 15 days, the malolactic fermentation takes place in barriques, few decanting during the aging in barrique/tonneaux/bottles in masonry and subsequent aging in bottle.

Pairing: Pianalti is a very versatile wine to be used throughout the meal.

Serving temperature : 18°/20°.

Bottle produced: approx. 3000

Ageing: 10-15 years

Bottle size: 0,75 l

Table with natives

www.piandelpino.org