

PIANCORNELLO

TOSCANA IGT 'PER EMMA'



Intense, ruby red with a scent of black and red cherries, balanced with spice and herbal. The palate is rich, with perceptible and well-structured tannins, a full body and a tasty, long finish.

Color: Red

Grapes: 100% Cilieggiolo

Soil: Alluvial and sandy

Age of vines: 20 years old

Altitude: 200 m

Yield: 70HI/Ha

Farming practices: organic

Yeast: indigenous

Skin maceration: 20 days

Fermentation vessel: stainless steel tanks

Malolactic fermentation: yes

Aging: 18 months, partly in tonneaux and partly in steel vats, depending on the vintage

Production: 1,000 bottles