



TASTING NOTES

Ripe and slightly spice driven, this bold and full bodied blend is a touch rustic, but very Tuscan.

Piancornello

Campo della Macchia
Toscana Rosso

COUNTRY	ABV
Italy	14.5%
REGION	VARIETALS
Tuscany	Sangiovese
APPELLATION	Syrah
Toscana Rosso IGT	Colorino

WINERY

The Pieri family bought the Piancornello estate in 1950 and initially grew fruit to sell locally, until 1991, when they began vinifying and selling their own estate wines. Piancornello is now owned and operated by Claudio Monaci and Silvia Batazzi. An 18th-century farmhouse anchors this organically-cultivated estate in the pristine nature of Montalcino, rubbing shoulders with centuries-old olive groves and Brunello vineyards. On their 10 hectares of vineyards, Piancornello cultivates predominantly Sangiovese vines with some Cilieggiolo. Their Sangiovese clones were chosen carefully to achieve low yields and looser bunches.

Piancornello's warmer and drier climate, as compared to the neighboring Chianti region, and proximity to the Mediterranean sea (45 km away) make this a prized site for winemaking. Piancornello's vineyards grow on moderately sloped hills in rocky, volcanic soils with southern exposures, creating full-bodied, mineral wines.

CULTIVATION

This is a super little wine with the generous Tuscan sunshine at its heart. Sangiovese, Syrah and Colorino, the latter being a local grape that is added to strengthen the color and structure.

VINIFICATION

21 days of alcoholic fermentation and maceration in steel tanks. Pumping over 2-3 times per day. After the racking off, the wine completes malolactic fermentation in steel tanks.

AGING

6 months, partially in large oak casks, partially in 2nd year barriques.

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