



TASTING NOTES

Love this wine... deep chocolate aromatics compliment black cherry and leather undertones. Medium bodied leaving the palate fresh and awake.

Piancornello

Per Emma Toscana Rosso

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

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 Ciliegiolo. 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

Ciliegiolo is a rare indigenous varietal of Tuscany. The vineyard for this wine is in Montecucco, just south of Montalcino, where cherry orchards almost outnumber vineyards. Guyot. The yield is 7 tons of grapes per hectare.

AGING

Aged for 18 months, partly in tonneaux and partly in steel vats, depending on the vintage.