

Piaggia "Il Sasso" Carmignano DOCG

THE FACTS

COUNTRY: Italy
REGION: Tuscany
APPELLATION: Carmignano

THE STORY

Piaggia and its wine came about almost by accident. It was 1975, and on the plot Mauro chose, there was a vineyard. For a few years he turned it over to a farmer to cultivate. In 1991, the urge to make some wine for home use and the memories of childhood and family harvest pushed him to try his own first vinification.

PHILOSOPHY: We believe that the first step to obtaining high quality wines must take place in the vineyard, through the production of grapes in perfect balance, healthy and cultivated with a view to enhancing the vine and the territory of Carmignano.

BIOGRAPHY: The winery was set up by Mauro Vannucci, who purchased the land in the DOC area near Piaggia in the mid 70s; he was convinced that the excellent exposure to the sun & the permeable, dry and clay soil would produce a great Carmignano wine.

THE ADJECTIVES

OVERALL: Intense, dense & complex

AROMAS / FLAVORS: Jammy fruits of the forest, sweet spices, thyme & cocoa

MOUTHFEEL: Full & persistent

THE SELLING POINTS

PAIRINGS: It goes well with mature cheeses, red meat and game.

