

picconero toscana IGT



grapes:

Merlot 65%, Cabernet Sauvignon 30%, Petit Verdot 5%

area of production:

Chianti Classico, Tuscany, Italy

soil:

Lime and clay with a considerable presence of gravel size stones

vineyard technique:

Vine age: Plantings completed in spring 2000

Plants density: 6,900–11,000 plants per hectare

Yield: 50 qt./ha

Production: 5,000 bottles

Winemaking: Grapes are firstly selected during harvest in the vineyard and then on the sorting table when they arrive to the winery; they are destemmed and the whole berries are immediately put into French oak fermenters.

Alcoholic fermentation: The temperature is computer controlled in the tanks where the must is kept in contact with the skins for about 30 days; manual piggiage and remontage are done frequently, throughout the day every 4–6 hours and weekly one delestage is done.

Malolactic fermentation: French oak barriques (100% new)

Maturation: On fine lees for 6 months in barriques

Aging: 18 months in barriques, 12 months in bottle

technical data:

Alcohol: 14.35%

Total Acidity: 5.76 g/l

Sugar: 1.6 g/l

pH: 3.65

tasting notes:

Rich, concentrated and muscular, yet wonderfully balanced with big tannins and deep tiers of cherry, plums and wild berries, and nuances of spice, vanilla and licorice. A long flavorful aftertaste echoes with juicy fruit and mouthwatering tannins for minutes afterwards. Sensual and young, this wine promises a long life in the bottle.

Note: Some sediment may occur in the bottom of the bottle as the wine is not filtered

region:



toscana



Gambero Rosso

2008, 2004 Picconero

Wine Enthusiast

2004 Picconero 94 points

Wine Spectator

2007 Picconero 93 points

2006 Picconero 94 points

Wine Advocate

2007 Picconero 91 points

2006 Picconero 93+ points