Grapes 100% Merlot

A rea of production Chianti Classico, Tuscany, Italy

S oil

Lime and clay with a considerable presence of gravel size stones

Y ield 50 qt/ha

V ineyard technique

Vine age Plantings completed in spring 2000

Plant density 6,900-11,000 plants per hectare



Grapes are first selected during harvest in the vineyard and then by an optical sorter when they arrive at the winery; they are destemmed and the whole berries are immediately placed in French oak fermenters.

Alcoholic fermentation Fermentation is temperature-controlled, and the must is kept in contact with the skins for 30 days. The wine is put in 100% new, open top French barriques where we perform soft manual punch down.

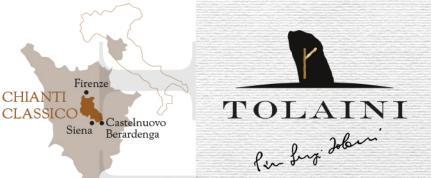
Maturation The wine then ages in 100% new French barriques for 18 months, of which 6 months are on the fine lees. The wine is then bottled and rests another 12 months before shipping.

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.



AG Vinous	2020, 2018	93 points
	2019, 2016	92 points
Gambero Rosso	2010, 2009	•••
Robert Parker Wine Advocate	2020, 2014, 2010	94 points
	2018, 2015 2016	95 points 96 points
	2011, 2009, 2006	93 points
James Suckling	2020, 2018 2019, 2016 2015, 2011, 2009 2010, 2008	95 points 96 points 93 points 94 points
Wine Enthusiast	2018	93 points
Wine Spectator	2020, 2018, 2006 2015, 2011, 2007	94 points 93 points



Picconero Toscana IGT



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