

# 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.

