

PIANIROSSI 2009

TECHINICAL SHEET

Type: IGT Maremma Toscana Red

Origin: Località Porrone, Comune di Cinigiano (GR) - Tuscany

Grape variety: 40% petit verdot, 30% Montepulciano,
30% cabernet sauvignon

Alcol: 14,5% vol.

Total acidity: 5,7 g/l

Vineyard position: about 200 m. ls.;
exposure south and south-west

Soil features: medium mixture

Production per hectare: 65 quintal of grapes, 50 per Cabernet

Training system: cordone speronato

Grapevine density per hectare: 6600 plants

Harvest: third week of September for Cabernet,
last days of September for Petite Verdot,
first week of October for Montepulciano

Fermentation temperature: 28° C

Fermentation duration: 17 days for Petite Verdot,
15 days for Cabernet and 13 days for Montepulciano

Aging: After malolactic fermentation, the wine aging is
16 months in French oak barriques

Production: 8500 bottles and 350 Magnum

Bottle type: 0.75 l.; 1.50 l.

ORGANOLEPTIC PROFILE

Color: Deep red

Perfume: elegant and complex; main aromas are blackberries,
Strawberries, spices and balsamic notes.

Taste: the mouth is full and the high quality tannins give a long pleasure.
This wine presents a very excellent capacity of aging.