



TENUTA PIANIROSSI

TECHINCAL SHEET

Type: DOC Montecucco Red

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

Grape variety: 60% Sangiovese, 40% Another grape variety

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

Soil features: medium mixture

Production per hectar: 70 quintal of grapes

Training system: cordone speronato

Grapevine density per hectar: 6600 plants

Harvest: generally third week of September for Sangiovese
first week of October for Montepulciano
Fermentation temperature: 28° C

Aging: After malolactic fermentation, the wine aging is
10 months in Tonneaux of 500 l in French oak

Bottle type: 0.75 l.; 1.50 l.

ORGANOLEPTIC PROFILE

Color: Dynamic red with purple shades

Perfume: intense and fruity with cherry and berries aromas.

Taste: Soft tannins give a delicate and long pleasure to the mouth.
This wine presents an excellent acidity that gives a great balance.



SIDUS

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Tavolo Vigneto

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TENUTA PIANIROSSI

TECHINCAL SHEET

Type: IGT Toscana Rosso

Origin: Località Porrone, Comune di Cinigiano (GR)

Grape variety: 20 % Sangiovese, 50 % Another grape variety, 30 % Alicante bouchet

Vineyard position: about 200 m. ls.;

exposure south and south-west

Soil features: medium mixture

Production per hectar: 55 quintal of grapes

Training system: cordone speronato

Grapevine density per hectar: 6600 plants

Harvest: generally first ten days of September for Alicante, last ten days of September for Sangiovese and first ten days of October for Montepulciano

Fermentation temperature: 28° C

Aging: After malolattic fermentation, the wine aging is

1 year in Tonneaux of 500 l in French oak

Bottle type: 0.75 l.; 1.50 l.

ORGANOLEPTIC PROFILE

Color: Ruby red

Perfume: intense and fruity with berries aromas with spicy shades.

Taste: the fullness and roundness given by its important structure, softness and balanced acidity.

With its long persistence, this is a very elegant wine.

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