

PICCINI®

wines since 1882

CHIANTI SUPERIORE DOCG

The Piccini family made a decision to focus on the production of a quality Chianti when they introduced a new wine: the Chianti Superiore DOCG. "Superiore" refers to a new production denomination, introduced in 1996 with a different discipline: a discipline that focuses on obtaining superior quality by yielding a considerably lower per ha and raise per each vine than a typical Chianti DOCG. The Piccini Family favors this denominations because it perfectly fits with the family philosophy of wine making where: quality always prevails over quantity.

Type: Red

Grapes: 90% Sangiovese 10% Merlot

Alcohol content: 13 % +/- 0.5 % Vol.

Denomination: DOCG

Production area: Tuscany, Chianti Area

Wine maker: Antonella Conti

Soil: Clay is the major component as well as fragmented rock in the form on stones.

Vinification: The Chianti Superiore Piccini is the result of a careful selection starting from the vineyards of the best Sangiovese and Merlot grapes. Hand harvested grapes are immediately fermented in the modern cellar of Piccini. A prolonged maceration with the skins gives to the wine complex aromas and a fruity scent.

Aging: 9 months in oak barrels of 50 hl and 3 months in bottle.

Tasting notes: Elegant, layered complex nose with touches of plum, black cherry and spices. Exceptional balance and refinement on the palate as bitter cherry flavors dance with sweet plums, spices and cranberries.

Food pairing: Ideal with grilled red meat and savory pasta.

Serving Temperature: Recommended serving temperature is 18°C/64°F.

Size	UPC Code	SCC Code
750 ml	0 21893 78848 6	40 021893 78848 4

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