

# PICCINI



## CHIANTI CLASSICO DOCG

Denomination: Chianti Classico DOCG

Grapes: 90% Sangiovese, 10% Merlot

Wine Maker: Antonella Conti

In a land of ancient traditions that was civilized in remote periods by the Etruscans who left many traces of their activity in the wine sector, a legendary wine was created: Chianti Classico.

Authentic, because it originated in the territory of Chianti; certified, because its production is heavily controlled from the vine to the bottle; unique, because its quality and identity are protected in Italy and throughout the world and cannot be duplicated.

**SOIL:** Piccini family-owned vineyards situated in the core of the Chianti Classico area. The soil is rich in clay, limestone and fragmented rock, Galestro” and “Alberese”.

**WINE MAKING PROCESS:** Harvested by hand, only the healthiest bunches of Sangiovese and Merlot grapes are chosen. The grapes are processed separately and undergo a long maceration on the skins for 25 days at a controlled temperature. Thanks to a long maceration and the use of select yeasts, these grapes yield noble tannins and aromatic properties; in other words, all the attributes that guarantee a wine of great depth, large and complex bouquet, and a fine balance between elegance and robustness. The must is blended in appropriate proportions and undergoes further maturation in big oak casks for several months. Before being introduced into the market, the wine is refined in bottles for 2 to 3 months.

**TASTING NOTES:** Bright ruby with a hint of purple. Plum, violet notes mix with lush, ripe wild berries. Expansive and alive on the palate, with a lingering, velvety mouth feel. The long finish is buried in fruit. A versatile wine, best served at 64°F, fantastic with juicy red meats, grilled or roasted.

*The Piccini winery is located in the heart of the Chianti Classico zone and possesses strong Tuscan traditions. The Piccini family has always been a sole proprietor of 380 hectares of this land, following the strict guidelines set forth by the DOC and DOCG designation and the production guidelines of the wine classifications. The wine cellars of Piccini have combined the great Tuscan tradition with the most modern technological innovations of quality control and bottling.*

*In 1882 Angiolo Piccini founded Piccini in the province of Siena. He built a company that was ahead of its time, able to make the most of the work in the vineyards and the cellars, with the ability to conquer the demanding palates in all of Tuscany. His son, Mario, at the helm of the company in the 1920's introduced Piccini wines to all of Italy. He also began exporting abroad, immediately garnering a place in the forefront of the wine industry. In the 1960's Pierangiolo Piccini strengthened the company's leadership, contributing to the growth of the entire Italian division of winemaking. Mario and Martina, the fourth entrepreneurial generation of the family, are involved in developing innovative techniques with the family wine making tradition. Today, Piccini is among the world's top 30 producers and exporters of wine. They alone are responsible for 15% of the entire production of Chianti Classico.*

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