

PICCINI

CHIANTI DOCG

Denomination: Chianti DOCG

Grapes: 85% Sangiovese, 10% Merlot, 5% Ciliegiolo

Wine Maker: Antonella Conti



Soil: A special selection of Sangiovese, Merlot and Ciliegiolo coming from our own vineyards. Located close to the town of Castellina in Chianti, it consists of limestone-based soil with balanced content of clay and schist; enjoying constant sunlight and regular day/night temperature variations (especially throughout the final part of the growing season) that result in adding a certain freshness that enhances the aromas of this wine.

WHAT MAKES IT DIFFERENT?

Winemaking process: A selection of grapes, identified uniquely with the soil of Tuscany, is processed at a controlled temperature with a long maceration period. To this are added the practices of the so-called “GOVERNO ALL’USO TOSCANO” (traditional Tuscan winemaking technique). This involves introducing a second fermentation and adding a selection of dried Sangiovese grapes at the end of the fermentation process.

Tasting notes:

Fruity nose, cherry driven, fresh palate of light, fine fruit, medium body. Drinks incredibly well with simple pasta dishes, pork or classic roast chicken. An absolute perfect pizza wine. Recommended serving temperature is 64°F.

For more than 125 years, since Angiolo Piccini made his first Chianti in 1882, the Piccini family has dedicated their full love and attention to the most ancient grape varietal of Tuscany: the Sangiovese grape. Since then, Piccini has paid tribute to this great wine giving particular care and attention to its production – the renewal of vineyards, precise selection of Sangiovese clones and careful picking at harvest-time. They have always favored “Quality” over “Quantity”. This has made the PICCINI Chianti a “Chianti par excellence” and has led them to great success at the international level.

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.

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