



VALLEPICCIOLA
TOSCANA

Pievasciata Rosso

INDICAZIONE GEOGRAFICA TIPICA

DENOMINATION

Igt Toscana

AREA OF PRODUCTION

Pievasciata, Castelnuovo Berardenga (SI)

GRAPE VARIETIES

Cabernet Sauvignon 60%, Cabernet Franc 20%, Sangiovese 20%

ALTITUDE

380 - 400 m a.s.l.

VINEYARDS

Val di Picciola, Casuccio, Mordese

TYPE OF SOIL

Limestone and clay with presence of marl and limestone

DENSITY OF VINES

5.000 vines/ha

TRAINING SYSTEM

Spurred cordon and Guyot

HARVEST

Third decade of September, grapes mainly from the Val di Picciola, Casuccio and Mordese vineyards; yield q/ha: 60

VINIFICATION

Alcoholic fermentation and maceration in steel tanks at controlled temperature for about 10-15 days. Malolactic fermentation in French oak barriques.

AGEING

Second pour barriques for about 8 - 10 months

BOTTLE FINING

4 - 6 months

AGEING POTENTIAL

10 years

SERVING TEMPERATURE

18° - 20° C



TASTING NOTES

Intense ruby red colour with violet hues, on the nose small black fruits, notes of undergrowth and spices. Fresh and soft in the mouth, medium-long persistence.



PAIRING

The perfect wine for meat hors d'oeuvres, red sauces and roast meat, such as plum pork.

AVAILABILITY

750 ml
1500 ml

VALLEPICCIOLA SOCIETÀ AGRICOLA S.R.L.

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