



From one century to another, Piccini shared an evolution and progression that very much mirrors the growth of greater Tuscany. "Poggio Alto" by Piccini is a red Tuscan blend made using the traditional method of winemaking typical to the region called "Governo all'uso Toscano" which consists in inducing a second fermentation by adding a small percentage of dried grapes.

VARIETAL

80% Sangiovese, 10% Merlot, 5% Colorino,

5% Cabernet

APPELLATION

Toscana IGT

SOIL

From vineyards of 12 – 15 years old located in the center-south of Tuscany the vineyards are trained using the spurred cordon and Guyot system on well exposed lands composed of clay and rock.

WINEMAKING

"Poggio Alto" is a Sangiovese based wine, blended with a small percentage of Merlot, Colorino, and Cabernet, picked usually between last week of September and first week of October depending on the maturation typical for each of the varietals. In a small part of the selected vineyards the grapes are left to hang for a longer period to dry. Once the primary fermentation of the wine ends the dried grapes are softly pressed and added to the wine inducing a second fermentation lasting usually for 2-3 weeks.

TASTING NOTES

A ruby red wine with marked notes of ripe fruit especially red cherries and an elegant floral touch of violet. It is a generous wine, full-bodied, smooth and harmonious.

FOOD PAIRING

Ideal with succulent starters, assorted cheeses, grilled meats and tasty soups.

ALCOHOL

13.0%

SERVING TEMPERATURE

64° F



PICCINI

