



PICCINI[®]
Wines since 1882



UPC# 0 89832 92319 0
12pk/750ml

ORGANIC ROSSO DI MONTALCINO 2022

The history of Piccini traces its origins back to 1882 when Angiolo Piccini established a small winery nestled in the heart of Tuscany, with just 7 hectares of vineyard. From that beginning, the company has flourished and now boasts a global presence in over 90 countries. As the "Italian wine family," we operate in the best Italian wine regions, including the Orvieto lands. In this enchanting setting, we meticulously craft Orvieto Classico wines, exclusively from organic grapes, and with unwavering commitment to vegan-friendly processing methods.

VARIETAL

100% Sangiovese

SOIL

Limestone-based soil with balanced content of clay and schist, located at altitude of 350m, from where it benefits from sea breezes carried on from Maremma. Montalcino is undoubtedly one of the most suitable winegrowing areas in Italy and Brunello is proof of this. The production area includes the whole municipality of Montalcino, bordered by the Ombrone, Asso and Orcia rivers.

WINEMAKING

The grapes are hand-picked in late summer when they are perfectly ripe, beginning as early as the end of September and continuing through to the half of October. After de-stemming, the grapes are pressed in compressed air vats. After this, the must obtained begins to ferment. Fermentation and maceration on the skins, takes place in stainless steel vats for 15 days

TASTING NOTES

it is brilliant and limpid to the eye, with a ruby red colour; its perfume is intense and persistent with marked notes of wild red berries. In the mouth the wine appears well-structured, smooth along with a notable aromatic persistence. Piccini Rosso di Montalcino is an elegant wine, full bodied wine and especially appealing.

ALCOHOL

13%

