



Pian di Staffa

Montecucco Sangiovese Riserva DOCG

The color is brilliant ruby red with luminous garnet reflections; intense and variegated scent, in which elegant notes of vanilla and caramel due to the permanence in wood can be recognized, lively hints of ripe red fruit, fine balsamic notes. The long, deep and persistent tannins are balanced thanks to the volume and full body, obtaining a great overall harmony and a wonderful taste freshness.

Vinification process

The grapes are rigorously selected in the vineyard and harvested by hand in the coldest hours of the morning, de-stemmed in a soft way and fermented in temperature-controlled stainless steel tanks. After the start of fermentation, the temperature increases gradually, up to a maximum of 30 °C until the end of the fermentation process. The maceration is managed with daily operations of short and decléstage pumping over and lasts about 30 days. After racking, the wine undergoes malolactic fermentation in stainless steel tanks and then in 20 hectolitre barrels of fine French oak. The aging in wood lasts around 30 months. This is followed by assembly and bottling, which is carried out in the summer period, 3 years after the harvest. It rests for at least 6 months in bottle, before being released.



Denomination: Montecucco Sangiovese Riserva DOCG

Grape variety: Sangiovese 100 %

Area of origin: Montenero d'Orcia, Castel del Piano, Grosseto (Tuscany)

Soil type: clayey, medium-calcareous

Average altitude: 200 m s.l.m.

Vine breeding: Guyot

Planting density: 4.500 piante/HA

Grape yield per hectare: 70 q.li/HA

Harvest period: End of October

Alcohol content: 14-14,50 % vol.

pH: 3,40-3,55

Total acidity: 5,30-5,80 g/L

Sugar residue: 0,5-0,8 g/L

Serving Tips

Temperature around 18 °C in medium-large glasses.

Food pairings

Ideal with game and red meat dishes or as a meditation wine.