

Piaggia

PIAGGA

'IL SASSO' CARMIGNANO

Tuscany, Italy

AB +759076 BC +880286 6x750ml



96 points, Raffaele Vecchione

"Genuine and bold, it offers a sensory profile of beauty that thrills at first glance. The density of the matrix is slowly given away in the nuances of strawberries, red plums, magnolia flowers, linden, geraniums, blueberry juice and wild violet. It is sweet and perfectly mature in the main character and shows the right tension. Full body, relaxed and harmonious in the sip, it shows grace and elegance that are difficult to replicate and a finish of amazing beauty."

93 points, Eric Guido, Vinous

"The 2019 Carmignano Il Sasso is flat-out stunning, lifting up with notes of spicy citrus offsetting sweet white smoke, raspberries, cherries and clove. This is silky-smooth and pliant, packed full of zesty red fruits and spices contrasted by cooling acidity. There's so much to like here, finishing intensely fruity yet also remarkably fresh and long. Drink today or hold this over the medium term. It's a "wow" wine and also a great value."

Grapes - 70% Sangiovese, 15% Cabernet Sauvignon, 10% Merlot and 5% Cabernet Franc that refines for one year in second and third-pass barriques."

Vineyards - Il Sasso Carmignano DOCG. Medium-textured soil with clay and galestro. 250 meters above sea level, with south-west facing exposure. An excellent terrain for producing the highest quality grapes.

Winemaking - The grapes are strictly hand picked and vinified in small containers in order to encourage maximum extraction of skin components. Fermentation is carried out with natural yeasts, in full respect of the terroir; the wine rests on the skin for a least 18-20 days, during which time it undergoes punching down and brief pumping over are carried out. The wine is transferred to small French wood containers, where it undergoes malolactic fermentation and remains for a least 15 months. During this period the wine is raked a few times to make it clearer and prepare it for bottling, which is done without subjecting the wine to any filtration or clarification processes in order to keep all its properties intact. At least 6 months aging in the bottle.

DREAM**WINES**