



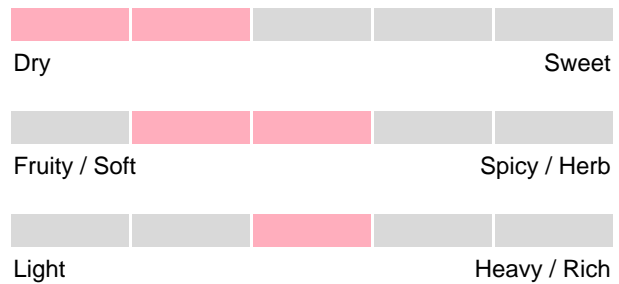
Vergani

PIETRANERA TOSCANA IGT PIAGGIA



Toscana igt, Piaggia, Toscana, Italy

Taste



Vintage

2023

Notes

Ruby red color. Complex on the nose, reminiscent of forest fruit jam, sweet spices, thyme and cocoa. Full body. Excellent balance between alcohol, acidity and tannins with a lingering finish and a pleasant sweet and fruity aftertaste.

Accompanying

Goes well with sausage and cheese, cooked meat or a hearty casserole or gratin.

Vinification

Fermented on the skins for 18-20 days. Ageing 10 months in barriques

Grape varieties

85% Sangiovese, 15% Merlot

Alcohol

14.5%

Format

75 cl

Awards / Ratings

Vinous (2022)

90/100

PIAGGIA

In the 1970s, Mauro Vannucci bought the vineyards that overlooked his house in the municipality of Piaggia. He was certain that the exposure to the sun and the terroir of these vineyards were perfect for the production of great wines. With an increase in capacity and distribution all over the world, his daughter joined the company as managing director. The winery consists of 16 hectares of land, 8 of which are planted with vines.