



Vergani

CARMIGNANO PIAGGIA CARMIGNANO DOCG RISERVA PIAGGIA

Carmignano DOCG, Piaggia, Toscana, Italy



Taste									
	Dry Sweet								
	Fruity / Soft Spicy / Herb								
	Light Heavy / Rich								
Vintage	2020								
Notes	Intense ruby red colour; aromas of ripe fruit, cassis and raspberries with elegant notes of chocolate, tobacco and sweet spices. On the palate structured, elegant with excellent tannins. Long finish.								
Accompanying	Generally strong dishes, grilled meats, lamb and game.								
Vinification	Reading and selection by hand. The individual grape varieties are fermented without the addition of pure breeding yeasts and individually matured. The maceration period is between 18 and 28 days. The malolactic fermentation takes place in barriques. Aging in barriques for 18 months. After the blending of the individual base wines, the wine rests in the bottle again for 6 months.								
Grape varieties	70% Sangiovese, 10% Merlot, 10% Cabernet Sauvignon, 10% Cabernet Franc								
Alcohol	14.5%								
Format	37,5 cl								
Awards / Ratings	<table> <tr> <td>Bibenda/Duemilavini (2020)</td> <td>5/5 Grappoli</td> </tr> <tr> <td>vitae (2020)</td> <td>4/4 Punkte</td> </tr> <tr> <td>Vinous (2020)</td> <td>96/100</td> </tr> <tr> <td>Veronelli (2020)</td> <td>3/3 Stelle</td> </tr> </table>	Bibenda/Duemilavini (2020)	5/5 Grappoli	vitae (2020)	4/4 Punkte	Vinous (2020)	96/100	Veronelli (2020)	3/3 Stelle
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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.

