

# PIANDACCOLI CHIANTI RISERVA 'COSMUS'

'SAN-JO-VAY-ZAY'



## Red Wine | Sangiovese | Tuscany, Italy | DOCG

The Chianti ('key-ahn-tee') wine region is a specific geographical area surrounding the towns of Florence and Siena in the heart of Tuscany. It is one of Italy's most famous and historic wine producing areas in the world. The zone was first identified in the late 13th century by Grand Duke Cosimo III de'Medici, making it one of the first wine regions in the world to be officially demarcated. In fact, this wine is named after Cosimo de'Medici who established his family as the rulers of Florence in the 1400s.

Sangiovese is a sensitive variety that easily adapts to its surroundings producing different tasting wines, but always maintains cherry notes and high acidity. This Chianti displays aromas of cherries, black pepper, berries, and nutmeg. Aged for 24 months with 12 months in French oak. And It is a food friendly wine and pairs very well with tomato dishes, herbs, vegetables, pizza, sausage, rich roasted meats, and hard cheeses.

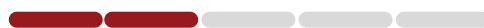
According to oral tradition, the Piandaccoli estate was built around 1000 AD to host pilgrims who headed to Florence from the Via Francigena. It is also said that Napoleon Bonaparte stayed on the estate while visiting his uncle, a parish priest of San Miniato. The current owner of the estate is Dr. Giampaolo Bruni. He took over for his father-in-law in 2004 and started the winery's Renaissance project.



### FLAVORS

CHERRY-TOMATO-OREGANO-VANILLA-  
LEATHER-ESPRESSO

### FRUIT



### BODY



### SWEETNESS



### ACIDITY



### TANNIN



Enjoy right  
away



Room Temp



Drink Now