

PIANDACCOLI MAIOREM



Red Wine | Sangiovese, Pugnitello, Foglia Tonda, Mammolo, Colorino | Tuscany, Italy | IGT

Super Tuscans are a category of Italian wines known for their high quality and complexity. Unlike wines labeled under the DOC and DOCG systems, which have strict regulations in regards to grape varieties, aging requirements, and winemaking techniques, Super Tuscans are often made without adherence to these rules. This allows wineries to have the freedom to experiment and craft wines according to their own vision and preferences.

The name Maiorem means 'bigger' or 'greater' and is because this wine has more structure, complexity. This particular Super Tuscan is primarily made of Sangiovese and is blended with other local Tuscan varieties including 3 of the 4 Renaissance project varieties. Maiorem displays aromas of fresh plum, cherry, graphite, laurel, licorice, and tobacco. Sweet and velvety tannins with a well balanced finish. Aged 36 months with 18 months in French oak.

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

PLUM-CHERRY-LICORICE-LAUREL-
TOBACCO-GRAPHITE

FRUIT



BODY



SWEETNESS



ACIDITY



TANNIN



30 minutes



Room Temp



Now - 2030