

PIANDACCOLI CHIANTI

'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 first mention of Chianti wine dates back to the 14th century, and in 1716 Grand Duke Cosimo III de'Medici officially established the geographical boundaries of the region, making it one of the first wine regions in the world to be demarcated. This was done to protect the authenticity of the region's wines and to combat fraud.

By law Chianti is required to have a minimum of 75% Sangiovese, and Piandaccoli's Chianti has 100% Sangiovese. Sangiovese is the most planted grape variety in Italy and takes on many expressions based on where it is grown, but will always have cherry notes and high acidity. This 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-RASPBERRY-TOMATO-
OREGANO-LEATHER

FRUIT



BODY



SWEETNESS



ACIDITY



TANNIN



Enjoy right
away



Room Temp



Drink Now