

## PIAN DI NOVA 2021 IGT TOSCANA

Pian di Nova is a full-bodied wine whose elegance and smoothness never disappoint expectations. It's a vibrant blend that best combines the spices from the Syrah with the fruitiness of the Sangiovese.

In 2021 a rather mild winter, with only a few and brief cold snaps, led way to a cool spring with little rainfall. Summer temperatures were average, with some rains towards the end of August that made it possible for the grapes to reach full ripening. The resulting wines stand out for their colour intensity and a full, round taste.

*Grapes*: Syrah 75% | Sangiovese 25%

*Alcool*: 14,5 %

Harvest: manual, in 10 kg cases

Fermentation: steel vats

Aging: minimum 12 months in 3rd and 4th passage barriques

Finissage: minimum 6 months in steel

**Production**: 35.000 bottles

Formats: 750 ml

**Description**: a vibrant, all-round wine.

Colour: a vivid ruby red.

Nose: it has a strong aroma, with floreal notes and nuances of red fruits and a

spicy finish.

Taste: in the mouth it's velvety and captivating, with tannins that are always

present but never invasive, and a good freshness.

*Pairing*: it pairs perfectly with the dishes of the Tuscan tradition, but it goes well also with the spicier dishes typical of oriental cuisine.



