



PIO II

ORGANIC CHIANTI COLLI SENESI DOCG



VARIETALS	100% SANGIOVESE
VINEYARD ALTITUDE	400-450M (1200-1350FT) ASL
PLANTING SYSTEM	SPURRED CORDON
AVERAGE VINE AGE	20 YEARS
PLANT DENSITY	CIRCA 4400 PLANTS PER HECTARE
MICROCLIMATE	A MODERATE CONTINENTAL CLIMATE WITH A WIDE DIURNAL RANGE AND S/SW FACING SLOPES.
VINIFICATION	IN CEMENT VATS (20-50HL) FERMENTATION OCCURS UNDER CONTROLLED TEMPERATURE WITH PUMPOVER, MACERATED FOR A MINIMUM OF 17-18 DAYS.
AGING METHOD	6 MONTHS IN LARGE SLAVONIAN OAK BARRELS
BOTTLES PRODUCED	CIRCA 4000
ALCOHOL CONTENT	13.5%
TOTAL ACIDITY	5.4G/L
SERVING TEMPERATURE	18-20 C, 65-68 F

TASTING NOTES

BRIGHT RED IN COLOR. DRY, HARMONIC, FULL FLAVORED, SLIGHTLY TANNIC TASTE THAT EVOLVES WITH AGE AND BECOMES SMOOTH AND VELVETY

RECOMMENDED PAIRINGS

SERVE WITH TUSCAN DISHES SUCH AS HANDMADE PASTAS (PICI, PAPPARDELLE, ETC.), POLENTA OR CURED MEATS.

