



# PIO II

## CHIANTI DOCG



VARIETALS	100% SANGIOVESE
VINEYARD ALTITUDE	400-450M (1200-1350FT) ASL
PLANTING SYSTEM	SPURRED CORDON
AVERAGE VINE AGE	15 YEARS
PLANT DENSITY	CIRCA 5000 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 3500
ALCOHOL CONTENT	14%
TOTAL ACIDITY	5-5.5G/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.

