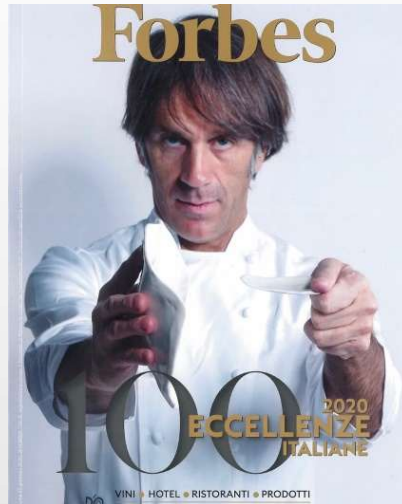


# PICCINI



# PICCINI



So Wine So Food, in collaboration with Forbes Italy, has selected Tenute Piccini as one of the **Top 100 Excellences of Italy 2020**



Tenute Piccini has been selected among the **Top 10 Most Powerful Italian Wine Producers** By The Drinks Business 2019

# PICCINI

CASTELLINI IN CHIANTI TUSCANY ITALY

## VENETIAN DRESS



**STORY** = A selection of the best hilly and low yielding sites combined to improved Winemaking techniques underpin this limited edition. The Charmat method here is defined by a slow second fermentation and a prolonged, 3 months rather than the regular 20 days, aging period in pressurized tank. This results in an extremely intense bouquet supported by a fine perlage, a balanced cuvée, as Elegant as a **Venetian Dress**.

**WINEMAKING** = Made exclusively from glera grapes from the Veneto region. Glera is a late ripening, disease-prone grape variety, for these reasons we do select hilly, hence more ventilated and less humid, areas that allow the grapes to reach full ripeness while avoiding plant diseases, likely to compromise the primary aromas of the grapes. The Charmat method also helps in retaining primary fruit character making this wine a straightforward expression of terroir.

**TASTING NOTES** = A wealth of delicate aromas, unfolding into white fruit and flowers notes for an enhanced tasting experience.

**FOOD PAIRING** = Prosecco is a fantastic food wine. Fantastic with antipasti, from olives to aged cheeses to roasted peppers or marinated artichokes. Wonderful with freshwater fish and sea food. Because it is so easy to pair with food, Prosecco is a wine to summer up your day all year around!

**SERVING TEMPERATURE** = 6 – 8 Degrees C.

GRAPE:

100% GLERA

Gold Medal Berliner Wein Trophy 2019

Gold Medal India Wine Awards 2019

96 Points Prosecco Buyer's Guide

N/V Prosecco Extra Dry Venetian Dress (Restaurants) DOC 11.0% Alc

# PICCINI

CASTELLINI IN CHIANTI TUSCANY ITALY

## ORANGE LABEL SERIES



**STORY** = At the turn of the millennium, Mario Piccini made a bold move by revamping the most traditional of Italian wines, with the goal of delivering a fresh and contemporary Chianti to the new generations. His aim was to take one of the symbols of Tuscan winemaking tradition and bring it into the new millennium. The gamble paid off: Chianti Arancio was born. Following its success, the winery underwent a complete makeover, adopting the distinctive orange colour that symbolizes dynamism and innovation, two principles that have always been at the forefront of our approach.

**SOIL** = Clay is the major component as well as fragmented rock in the form of stones.

**VINIFICATION** = A selection of the best Sangiovese and Ciliegiolo grapes, identified uniquely with the soil of Tuscany, is processed at a controlled temperature with a long maceration period.

**COLOUR** = Ruby red.

**BOUQUET** = Its bouquet gives a pleasant fragrance of red fruits and aromatic herbs.

**FLAVOUR** = A rich and soft sip is accompanied by velvety tannins towards an intense fruit finish.

**RECOMMENDED WITH** = The Chianti Orange is the perfect companion for any dinner party. It pairs well with soups, first courses, roasted meats and pizza, but most importantly it goes well with evenings spent with friends and family.

**SERVING TEMPERATURE** = 16 – 18 degrees C.

**GRAPE:**

90% SANGIOVESE

5% CILIEGIOLO

5% CANAILOLO

2023 Chianti Bottle DOCG 13.0% Alc

# PICCINI

CASTELLINI IN CHIANTI TUSCANY ITALY

## ORANGE LABEL SERIES



**STORY** = Piccini once again sets new standards in the world of wine with the Chianti Orange Skirt, offering a fresh take on the traditional rounded silhouette of Chianti. The iconic bottle, steeped in heritage, now adopts a more refined and contemporary shape, ushering Tuscan wine elegantly into the third millennium.

**WINEMAKING** = The terrains in the Chianti region are as diverse as the altitudes, and the various soil types do not correspond to communal boundaries. However, clay and fragmented rock, often in the form of stones, are predominant soil components. A selection of fine grapes, uniquely suited to the Tuscan soil, is processed at a controlled temperature with an extended maceration period.

**COLOUR** = Deep ruby red.

**BOUQUET** = Intense and persistent aroma of ripe red fruit.

**FLAVOUR** = This well structured, smooth wine features soft tannins and pronounced notes of red cherries and plums, with a subtle hint of spice and earthy undertones. The finish is balanced, leaving a pleasant fruit forward aftertaste.

**RECOMMENDED WITH** = It is the perfect companion for any dinner party. It pairs well with soups, first courses, roasted meats and pizza. Most importantly it goes well with evenings spent with friends and family.

**SERVING TEMPERATURE** = 16 – 18 degrees C.

**GRAPE:**

90% SANGIOVESE

5% CILIEGIOLO

5% CANAIOLO

2024 Chianti Orange Flask DOCG 12.5% Alc

# PICCINI

CASTELLINI IN CHIANTI TUSCANY ITALY

## ESTATE



**STORY** = Chianti DOCG is among the best known Italian wines worldwide, and boasts with ancient origins. Since 1882, Piccini has been paying tribute to this great wine, devoting special care and attention to its production. Renewal of vineyards, accurate selection of Sangiovese clones and careful picking at harvest-time have always favoured “Quality” over “Quantity”. This has made Chianti PICCINI the “Chianti par excellence”, and has led to great success at international level.

**BOUQUET** = A smooth, elegant and velvety wine, with powerful aromas of ripe cherry, hints of spice and woody notes.

**FLAVOUR** = Soft tannins and long finish.

**RECOMMENDED WITH** = Ideal with red meats, roast and cheeses.

**SERVING TEMPERATURE** = 16 – 18 degrees C.

**GRAPE:**

**90% SANGIOVESE**

**5% COLORINO**

**5% CANAILOLO**

2021 Chianti Riserva DOCG 13.0% Alc

# PICCINI

CASTELLINI IN CHIANTI TUSCANY ITALY

## COLLEZIONE ORO SERIES



**STORY** = To preserve the Italian masterpieces, the Piccini family has created the Collezione Oro line (Italian for Gold Collection), a precious chest that collects the wine treasures of Italy. Mario Piccini wanted to create a wine that could become the spiritual and historical "heart" of the Chianti.

**SOIL** = Clay is the major component as well as fragmented rock in the form of stones.

**VINIFICATION** = Only the finest Sangiovese and Cabernet grapes, selected during harvest, are destined for our Chianti Riserva ORO. Having reached the ideal point of ripeness, the grapes are processed separately at controlled temperatures with a long maceration.

**AGING** = By the end of the year, 305 of the blend is placed in barriques and 70% in oak barrels where the wine rests for about 9 months. Further maturation undergoes in bottles before it is placed out into the market.

**COLOUR** = Deep ruby red.

**BOUQUET** = Of intense and persistent fruity bouquet, flavour develops sinuously, subtle notes of vanilla coming through in the end.

**FLAVOUR** = Warm palate with soft tannins, this wine reveals himself in velvety shades, rich in structure, with a long aftertaste.

**RECOMMENDED WITH** = Ideal with roasts, pasta with spicy sauce or barbecue.

**SERVING TEMPERATURE** = 16 – 18 degrees C.

GRAPE:

90% SANGIOVESE

10% CABERNET

2020 Chianti Riserva **ORO** DOCG 13.5% Alc

# PICCINI

VENETO ITALY

## COLLEZIONE ORO SERIES



**STORY** = To preserve the Italian masterpieces, the Piccini family has created the Collezione Oro line (Italian for Gold Collection), a precious chest that collects the wine treasures of Italy. With its elegant perlage, our Blanc de Blancs expresses the charm of the most delicate grape varieties of Veneto.

**WINE MAKING PROCESS** = Collezione Oro Blanc de Blancs is a refined cuvée of Glera, Garganega and Chardonnay grapes. After the harvest, the grapes receive a delicate pressing preserving their fresh and fruity aromas. The resulting juice undergoes fermentation at a controlled temperature in stainless steel tanks. Then, a *liqueur de tirage* is added to the base wine and transferred into a pressurized tank. After the second fermentation the wine is aged for few months in its lees to increase its elegance and creamy mouthfeel.

**COLOUR** = A precious straw yellow, with greenish echoes.

**BOUQUET** = The fruity bouquet displays fragrances of spring flowers, supported by the liveliness of tropical fruit. Confetti, dried fruit and lemon peel complete the rich aromatic profile.

**FLAVOUR** = The sip, round and enveloping, releases delicious mineral notes, spread over a blanket of white flowers. The fine and delicate perlage gives a further touch of great elegance.

**RECOMMENDED WITH** = Fish or vegetable based appetizers, risotto and any fish main courses.

**SERVING TEMPERATURE** = 8 – 10 degrees C.

[GRAPE: GARGANEGA, GLERA, CHARDONNAY](#)

90 Points Wine Critic

N/V    Blanc de Blanc Gran Cuvée    11.0% Alc

# PICCINI

VENEZIE ITALY

## MILLERIGHE SERIES



**STORY** = Piccini's Pinot Grigio is a rich dry white wine, a 100% varietal turned into a potent, fresh wine by Piccini's great passion for winemaking and its 130 years of tradition, paying a special attention to preserve the characteristics of the terroir.

The 3 north-eastern regions, known collectively as the Tre Venezie or simple the Venezie, set the pace in Italy in the rafting of modern white wines. The Veneto is first in volume of DOC and Trentino Alto Adige leads in percentage of its total, while Friuli Venezia Giulia enhances the classified ranks with its stylish contemporary white wines. The emerging favourite white grape variety is Pinot Grigio, one of the most known Italian white wine worldwide. Pinot Grigio is a versatile wine, with characteristics that suit a range of foods and taste preferences.

**COLOUR** = Straw yellow in colour with greenish hues.

**BOUQUET** = Piccini Pinog Grigio is a light medium bodied wine. On the nose it shows immediate forward flowery bouquet and fruit, especially apple and peach, holding a firm and fruity palate.

**FLAVOUR** = Its crisp acidity balances well with the soft character recommending it as a pleasant and easy to drink wine.

**RECOMMENDED WITH** = It pairs well with Mediterranean cuisine, antipasti or white meat. It is also great with seafood.

**SERVING TEMPERATURE** = 8 – 10 degrees C.

GRAPE:

100% PINOT GRIGIO

2024 Millerighe Pinot Grigio Delle Venezie DOC 12.0% Alc

# PICCINI

VENEZIE ITALY

## MILLERIGHE SERIES



**STORY** = Nero Dávola is one of Italy's most important indigenous red varieties. Named after its historic birthplace around the town of Avola in southeastern Sicily, it is most widely planted in Sicily and accounts for the largest share of red wines produced on the island. Today Nero Dávola is the primary grape used in the majority of Sicily's best red wines.

**COLOUR** = Deep red colour.

**BOUQUET** = Multiple aromas on the nose, especially notes of black cherry, spice and liquorice.

**FLAVOUR** = A lively personality with soft, long lasting tannins.

**FOOD PAIRING** = The high acidity that characterizes Nero Dávola means it will work well with any of your favourite tomato based recipes. For the lighter styles think grilled fish and light meats in Mediterranean style dishes

**SERVING TEMPERATURE** = 18 – 20 Degrees C.

**GRAPE:**  
100% NERO DÁVOLA

2023 Millerighe Nero DÁvola DOC 13.5% Alc

# PICCINI

PUGLIA ITALY

## ESTATE



**STORY** = Appassimento wine comes from the grape produced almost exclusively in the southern region of Puglia. This Italian red wine is a specialty of the Salento peninsula, the “heel” of Italy’s “boot” shape. This landscape’s caressing sun and sea breeze bestow the intense fruit bouquets of the territory’s most famous reds.

**WINE MAKING PROCESS** = Appassimento refers to a process of drying out the grapes while on the vine, a tradition going back many centuries and was historically used in the Veneto region for the production of Amarone. With this, lovely Negroamaro and Primitivo grapes, are naturally dried on the vine for 25 days, which allows a higher concentration of sugar and lets the water out, combined with a long period of cement age to create a supple wine full of ripe black fruits with complex hints of raisins, spice and vanilla.

**COLOUR** = Ruby red with orange reflections.

**BOUQUET** = Intense and complex with notes of ripe fruit and spices.

**FLAVOUR** = Dry wine with good texture and supple tannins.

**RECOMMENDED WITH** = Perfect with spicy pasta, red meat and mature cheeses.

**SERVING TEMPERATURE** = 16 – 18 degrees C.

**GRAPE:**

**80% NEGROAMARO**

**20% PRIMITIVO**

98 Points Annuario Del Migliori Vini Luca Maroni

2021 Bastioni Della Rocca Leggero Appassimento IGT 14.5% Alc

# PICCINI

CASTELLINI IN CHIANTI TUSCANY ITALY

## ESTATE



**BLEND** = Made from a selection of Sangiovese grapes blended with small percentages of Colorino and Ciliegiolo, Mario Primo Chianti boils the Tuscan red wine experience down to its most genuine state.

**COLOUR** = Ruby red.

**BOUQUET** = Intense and persistent fragrance of mature red fruit.

**FLAVOUR** = Well structured, smooth wine, with soft tannins and distinct notes of red fruit.

**RECOMMENDED WITH** = Young, crisp, lean and bright Chianti Mario Primo pairs naturally with pasta, pizza and barbecues.

**SERVING TEMPERATURE** = 18 degrees C.

**GRAPE:**

90% SANGIOVESE

5% CANAIOLO

5% CILIEGIOLO

2023 Mario Primo Chianti DOCG 13.0% Alc

# PICCINI

CHIANTI TUSCANY ITALY

## ESTATE - BIOLOGICAL



**STORY** = Chianti DOCG is among the best known Italian wines worldwide, and boasts with ancient origins. Since 1882, Piccini has been paying tribute to this great wine, devoting special care and attention to its production. Renewal of vineyards, accurate selection of Sangiovese clones and careful picking at harvest-time have always favoured “Quality” over “Quantity”. This has made Chianti PICCINI the “Chianti par excellence”, and has led to great success at international level. For these reasons Piccini, a leader in the production of Chianti DOCG, could not neglect CHIANTI wine produced with organic grapes.

**WINE MAKING PROCESS** = Organic Chianti is produced following EU directives and under the strict control of the QC&I, an organism recognized by the Ministry of Agriculture. The grapes are produced exclusively with agronomic techniques which ensure maximum respect for the environment, forbidding the use of synthetic parasiticides, and herbicides for controlling the growth of weeds. The only fertilisers permitted are natural, organic composts. Sustainability is at the forefront of PICCINI Cosi. All packaging components used for a bottle of PICCINI Cosi’ are lightweight, recyclable and eco-sustainable: cotton fibre paper, light bottle, capsule, natural cork and punctured carton with removable printed side. Simply Natural, Cosi’ to sustainable, Cosi’ to making the natural choice.

**FERMENTATION**: A selection of Sangiovese grapes, identified uniquely with the soil of Tuscany, is processed at a controlled temperature with a short period of maceration following the traditional red fermentation method .

**COLOUR** = Ruby red in colour.

**BOUQUET** = An intense classic sangiovese nose, black cherry, redcurrant and just a touch of floral notes that remind of violets.

**FLAVOUR** = Full and beautifully etched on the palate, with excellent depth and structure. The ripe, substantial tannins are buried in fruit on the finish.

**RECOMMENDED WITH** = Piccini Organic Chianti has the body to accompany roasts, meats, veal and cheeses very effectively.

**SERVING TEMPERATURE** = 18 – 20 degrees C.

GRAPE:

90% SANGIOVESE

5% CABERNET

5% MERLOT

2024

Cosi Chianti Biological

DOCG

12.5% Alc

# PICCINI

TUSCANY ITALY

## ESTATE



**STORY** = For over a century our family has handed down the ancient art of wine. From generation to generation, we have never stopped hearing the breath of the land and enhancing excellence. We have always ploughed the furrow of this tradition, and our "Toscana IGT Solco" (Italian for "furrow") is the perfect example: an opulent and elegant wine that tells our Tuscan roots.

**WINE MAKING PROCESS** = The "leggero appassimento" (light drying) technique consists in reducing the water present in the grape. Dehydration produces an increase in the sugar content of the grape. The resulting wine exhibits exuberant hints of red fruits and a complex and elegant tannic texture. After the harvest, the grapes undergo a soft pressing, followed by maceration at a controlled temperature. Once fermentation is complete, the wine rests in stainless steel vats before completing its maturation in the bottle.

**COLOUR** = Solco catches the eye with its intense red, enriched with precious purple shades.

**BOUQUET** = The nose reveals unmistakable aromas of red fruits, among which cherry and black cherry stand out, wrapped in the gentle embrace of sweet spices.

**FLAVOUR** = A full body wine that never loses its refined elegance. The silky tannic texture offers the palate a pleasant sensation of softness with a long and persistent finish.

**RECOMMENDED WITH** = It goes perfectly with roasts, red meats, game and cheeses.

**SERVING TEMPERATURE** = 18 – 20 degrees C.

**GRAPE:**

50% SANGIOVESE

40% CABERNET SAUVIGNON

10% SYRAH

99 Points Annuario Del Migliori Vini Luca Maroni

**Luca's Comments** = Its difficult to improve any parameter relating to the quality of this wine. The consistence is evident, the purple colour remind the solid fruit character, the smooth and creamy expression is immediate on the palate. The perfect balance caress the mouth, soft and long the aromatic persistence. The deep inky purple colour underline the absence of oxidative notes, the clean taste is vanished by the fine oaky notes which improves and not cover the aromatic profile. An archetypal wine, armonious, where the purity of vanilla and mulberry notes dominate the persuasive aftertaste.

No.1 Red Blend Of Italy – Luca Maroni

2022 Solco Toscana Appassite IGT 13.5% Alc

# Piccini Toscana Collezione Privata White

## ANNUARIO DEI MIGLIORI VINI ITALIANI 2026



BEST ABSOLUTE ITALIAN WINE

PICCINI 1882



Collezione Privata  
Bianco Toscana IGT  
2024



*Consistency: 33 - Balance: 33 - Integrity: 33*

*Sensations: with its dense and mellow texture of maximum extractive consistency, every sensory hint is dressed in grape and pear pulp, banana and peach, and its tactile response is therefore of rare density. Then comes the smoothness of the palate, also of the highest quality, with the ripeness and acidity in a lively and perfectly harmonious dialogue. Finally, the cleanliness of the aromas and their exceptional residual oxidative integrity: fruit and spice with a limpid and turgid aromatic fragrance. A wine of absolute pleasantness and analytical value. Chapeau.*

[www.lucamaroni.com](http://www.lucamaroni.com)

Wednesday, March 11, 2026

# PICCINI

TUSCANY ITALY

## PRIVATE COLLECTION



**STORY** = Mario Piccini opens the doors of his cellar, inviting you to taste his “Collezione Privata” (Italian for Private Collection). This selection has been meticulously curated by Mario Piccini himself, and his signature on each bottle stands as a personal guarantee of the wine’s quality.

**WINEMAKING** = Grapes are handpicked. After gentle pressing, the juice undergoes fermentation in stainless steel tanks to preserve its freshness and fruitiness. The 20% of Chardonnay is aged briefly in tonneaux to add complexity.

**COLOUR** = Pale yellow, with greenish hue.

**BOUQUET** = On the nose, vibrant aromas of ripe citrus fruits mingle with hints of tropical pineapple and delicate floral notes.

**FLAVOUR** = The palate is greeted with a crisp acidity and a harmonious balance between the zesty lemon, ripe peach and subtle herbal undertones. The wine finishes with a lingering refreshing minerality, leaving a lasting impression of elegance and finesse.

**FOOD PAIRING** = Light appetizers, mixed salads and vegetable-based dishes, where its freshness and acidity perfectly balance the flavors.

**SERVING TEMPERATURE** = 10 – 12 Degrees C.

GRAPE:

40% VERMENTINO

20% CHARDONNAY

20% TREBBIANO

99 Points Luca Maroni Annuario Dei Migliori Vini

2 Bicchieri Gambero Rosso

2024 Toscana Collezione Privata White IGT 13.0% Alc

# Piccini Toscana Collezione Privata Rose

## ANNUARIO DEI MIGLIORI VINI ITALIANI 2026



BEST ABSOLUTE ITALIAN WINE

PICCINI 1882



Collezione Privata  
Rosato Toscana IGT  
2024



*Consistency: 33 - Balance: 33 - Integrity: 33*

*Sensations: in terms of clarity and fragrance, we are at the pinnacle of splendor; its pure cherry pulp, infused with spices and flowers on the nose, shines with its untarnished light from the first inhale. The palate perceives two supreme sensations: density and smoothness, with imaginable viscosity and roundness. All this is perceived at such levels of consistency and expressive volume that its grand presentation to the senses is a pure fragrance with a rare insistence and a very long persistence of aroma. Chapeau.*

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Wednesday, March 11, 2026

# PICCINI

TUSCANY ITALY

## PRIVATE COLLECTION



**STORY** = Mario Piccini opens the doors of his cellar, inviting you to taste his “Collezione Privata” (Italian for Private Collection). This selection has been meticulously curated by Mario Piccini himself, and his signature on each bottle stands as a personal guarantee of the wine’s quality.

**WINEMAKING** = After the harvest, the grapes undergo gentle pressing to extract the right balance of color and flavor. Fermentation takes place at controlled temperatures, preserving the natural aromas and acidity. A brief maceration period adds structure and complexity to the wine, creating a vibrant and balanced palate. This rose embodies the essence of Tuscan winemaking, showcasing the elegance of Merlot, the vitality of Sangiovese, and the allure of Primitivo.

**COLOUR** = Delicate pink in hue.

**BOUQUET** = It entices with aromas of fresh strawberries, raspberries and subtle floral undertones.

**FLAVOUR** = On the palate, vibrant red fruit flavors are complemented by zesty acidity and herbal complexity, culminating in a refreshing and harmonious experience. The finish is crisp and lingering, leaving a memorable impression of summer fruits and a subtle minerality.

**FOOD PAIRING** = Good choice for fresh seafood, vibrant salads, grilled poultry and light pasta dishes.

**SERVING TEMPERATURE** = 10 – 12 Degrees C.

**GRAPE:**

50% MERLOT

35% SANGIOVESE

15% PRIMITIVO

99 Points Luca Maroni Annuario Dei Migliori Vini

2024 Toscana Collezione Privata Rose IGT 13.0% Alc

# Piccini Toscana Collezione Privata Red

## ANNUARIO DEI MIGLIORI VINI ITALIANI 2025



BEST ABSOLUTE ITALIAN WINE

PICCINI 1882



Collezione Privata  
Rosso Toscana IGT  
2020



*Consistency: 33 - Balance: 33 - Integrity: 33*

*This is a great wine, in which the grape carries the native darkness of a sweetest, chlorophyll-rich, minty, and crystal-clear blackberry. A deep color and a grand bouquet that sings a hymn of sweetness to its fruit, to its great tannin veiled in native silky persuasion. Its liveliness drives its sweetness, for no fruit less than pristinely alive could possess the intensity, the strength, the resonance to reveal itself with such allure, in this minty and spicy brilliance. A wine born of truly virtuous viticulture and winemaking, since its grape—here distilled to its essence—still retains the fleshiness and density of its solid, original state. Nor has its exceptional aromatic breadth been much diluted: little water circulates, while its luscious glycerine is instead sumptuous and full-bodied. Steadfastly among the finest Italian reds. Chapeau.*

[www.lucamaroni.com](http://www.lucamaroni.com)

Wednesday, March 11, 2026

# PICCINI

TUSCANY ITALY

## PRIVATE COLLECTION



**STORY** = Mario Piccini opens the doors of his cellar, inviting you to taste his “Collezione Privata” (Italian for Private Collection). This selection has been meticulously curated by Mario Piccini himself, and his signature on each bottle stands as a personal guarantee of the wine’s quality.

**WINEMAKING** = After destemming and crushing, the grapes undergo a temperature-controlled fermentation in stainless steel tanks. Following maceration, the wine is aged for 12 months in a combination of large barrels, barriques and second and third passage tonneaux, with specific barrels reserved for the Sangiovese and barriques and tonneaux for the international grapes. The result is a harmonious and well-structured wine with rich complexity.

**COLOUR** = It showcases a deep red hue, reminiscent of luxurious brocade.

**BOUQUET** = The bouquet reveals its rich and opulent essence, adorned with hints of spices, chocolate, ripe plums and blackberries.

**FLAVOUR** = The sip is marked by subtle sweetness, accompanying towards a prosperous and full-bodied experience. Flavors of licorice, resin, and ripe fruits dance on the palate, pleasing the senses. The supple tannins contribute to a velvety texture, weaving a lingering and profound finish.

**FOOD PAIRING** = Perfect match for long-cooked meat dishes, such as braised meats and stews, boar and game in general.

**SERVING TEMPERATURE** = 16 – 18 Degrees C.

GRAPE:

40% MERLOT

20% CABERNET SAUVIGNON

20% SYRAH

20% SANGIOVESE

99 Points Luca Maroni Annuario Dei Migliori Vini

Gold Medal Sakura

2020 Toscana Collezione Privata Red IGT 13.5% Alc