

## PIAN DI NOVA 2020 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.

The 2020 vintage began with a dry and warm winter, with high temperatures that continued all over spring until May, when they were broken up by a series of heavy downpours that lasted until June and then gave way to a really hot summer. Despite a series of storms at the beginning of September, thanks to an early harvest the quality of the grapes was excellent.

*Grapes*: Syrah 75% | Sangiovese 25%

*Alcool*: 14,0 %

Total acidity: 5,00 g/l

Harvest: manual, in 10 kg cases

Fermentation: steel vats

*Aging*: 12 months in 3<sup>rd</sup> and 4<sup>th</sup> passage barriques

*Finissage*: 6 months in steel *Production*: 85.000 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.



