

LE PIANETTE

IGT TOSCANA



- **PRODUCER:** Fattoria Fibbiano
- **BRAND:** Typical Geographical Indication
- **PRODUCTION AREA:** Tuscany - Pisa Hills
- **SOIL:** Mainly clay
- **VINES:** 70% Sangiovese, 30% Colorino
- **VINEYARD:** yield per hectare 70 Q.li
- **PLANTING DENSITY:** 2,2 x 0,90 mt
- **PRUNING:** Spur pruning cord
- **HARVEST PERIOD:** End of September
- **WINE MAKING:** The grapes are manually harvested and go through a gentle destemming process and placed inside specialized stainless steel tanks. In the tanks, the must goes through rotary agitation during the first 7 – 9 days of the fermentation process in order to obtain maximum extraction and separation of seeds to reduce harsher tannins. The must gets fermented by yeast that naturally collects on the grape skin, with controlled temperatures and oxygen levels.
- **FINISHING:** The wine ages for 6 months in Slavonian wooden barrels where the malolactic fermentation takes place and finally 3 months in bottle.
- **BOTTLES PRODUCED:** 20.000
- **ORGANOLECTIC DESCRIPTION:** Ruby red color, with spicy aromas. Warm, well structured and smooth tannins.
- **SERVING TEMPERATURE:** 18°C
- **BEST ACCOMPANYING FOOD:** Red meats, pasta, pizza and fresh cheese.

FATTORIA
FIBBIANO